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Official Catalogue

of the

Collective Exhibition

of the

GERMAN INDUSTRY IN ARTICLES OF FOOD

at the

Paris International Exhibition

1900

PUBLISHED BY THE COMMITTEE

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OFFICIAL CATALOGUE

OF THE

COLLECTIVE EXHIBITION

OF THE

GERMAN INDUSTRY IN ARTICLES OF FOOD

AT THE

PARIS INTERNATIONAL EXHIBITION 1900.

PUBLISHED BY THE COMMITTEE.

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☆E. Terquem

Preface.

At former exhibitions the principle has been observed, that every exhibitor arranged his exhibits by himself, and endeavoured to gain the attention of visitors by a more or less attractive display. In as much, however, as the conditions of space in the Paris exhibition of 1900 have forced the various countries from the beginning to exercise as much restriction as possible, it was evident that a change from previous methods would have to be made and that the collective representation of entire groups of interested parties would have to be organised as far as possible.

Such a group has been formed of the German industry in articles of food; the preliminary arrangements for this purpose as well as its further practical promotion were carried out by a committee which was elected by a meeting of exhibitors at the suggestion of the Imperial Commissioner. The first Mayor of Frankfort o. M. Mr. ADICKES acted as honorary president at this meeting.

The members of the committee are: J. FROMM, Court purveyor, Frankfort o. M., Dr. H. BECKER, sworn legal and commercial analyst, Frankfort o. M., GOTTHARD PABST of the firm of TUERK & PABST, Frankfort o. M.

At the request of this committee, the following gentlemen were elected at a subsequent meeting for the different branches of the industry to form an enlarged board for arranging the preliminary work.

Prof. Dr. von BUCHKA, as representative of the Imperial Board of Health, Berlin.

Director GREISSL, Munich, as representative of the Brewing Industry.

Mr. HOEFELMAYR, Court purveyor, Kempten (Allg.) as representative of the Dairy Industry.

Mr. KURTZ, Manufacturer, Frankfort o. M. as representative of the Baking Industry.

Dr. LICHTENFELT, Bonn, as representative of the Industry in diatetic preparations.

Mr. SCHERER, Kommerzienrath, Langen as representative of the Distilling Industry.

Mr. S. WINTER, Manufacturer, Königsberg (Prussia) as representative of the milling Industry and

Mr. WUCHERER, Court purveyor, Würzburg as representative of the chocolate Industry.

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The industries connected with the preserving and conserving of fruits were represented by the members of the committee Mr. FROMM, Court purveyor and Mr. GOTTH. PABST.

German industry owes its great success to the close co-operation of science and practical technics, under a wise social political legislature and to the constant care exercised by the respective authorities. It is by this means that the German Industry in articles of food has been enabled to attain its high and universally acknowledged position on the world's market. In the endeavour to further the final objects, a lively exchange of opinions in circles of scientific and practical work had necessarily to take place; if here and there in other countries people are inclined to make use of public expressions as to the results of investigations into the branch of German articles of food, as a handle for discrediting this industry, such a proceeding is entirely unwarranted, as it does not represent at all the real state of affairs. The object of such publications at the instance of single occurrences is, immediately on their discovery, to bring about a natural purification of the market and it would therefore be wrong to draw general conclusions from them. The German system of investigation in the field of articles of food, ranks, as is well known, as high as that adopted by any country in the world. It has already been developed to such an extent, that it is able to enter into the minutest details in this field; thus, as is but natural, reports can be made on specific details, on the working out of which in many other countries attention has not even been directed.

Apart from every other consideration, the German legislature forces manufacturers for the general welfare and in the interests of the working classes to maintain the utmost cleanliness and to see that healthy hygienic conditions prevail in all parts of the factories.

The German Industry in articles of food has no need to fear any scientific or practical control, and it is therefore specially grateful to the President of the Imperial Board of Health Geheimer Ober-Regierungsrath KOEHLER for delegating, in proof of the above, Regierungsrath Prof. Dr. von BUCHKA to represent the Imperial Government as a member in the enlarged board of our collective exhibition.

For the same reason the exhibits of the Imperial Board of Health as to the system of testing articles of food are in close connection with our collective exhibition.

Unfortunately the small space at our disposal allows but comparatively few firms to participate in the exhibition:— a great number of applications had to be refused. Still the collective exhibition of the German Industry in articles of food will afford expert visitors a good idea of its capabilities.

Frankfort o. M.

(signed) **J. Fromm. Dr. H. Becker.**

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Section 40 and 42.

Articles of food of animal origin.

It cannot be doubted that of all raw materials, which come into consideration in the manufacture of articles of food, milk especially has during the last decade attained by far the greatest advance in production. Owing to its perishable nature milk used formerly only to be worked up in small factories, which were able to exercise an influence over only comparatively narrow limits. With the progress of scientific und technical knowledge, however, an enormous change in this respect has set in during the last few years. Large factories and dairy societies have sprung up which are admirably equipped with all technical and financial resources, the products of which are able to successfully stand the severest competition with the productions of similar industries from other countries.

The preparation of **sterilized** and **condensed milk**, **milk sugar** and **milk preparations** stands in Germany on the highest grade of development. **Butter** for **table use** neatly packed in parcels and **salted butter** in tubs form a prominent article of commerce. **Butter** of the best quality **packed in tins** is prepared for **shipment abroad.**

Great progress has lately been made in Germany in producing superior **cream cheeses;** so much so that only a very small portion of the demand is now imported from France. As the main centres, where the finer table cheeses such as Brie, Camembert, Neufchatel and small breakfast cheeses are produced, may be mentioned, Anger in Algäu, Gensungen near Cassel, the Grand Duchy of Hesse, the Province of Hesse Nassau, Kempten in Algäu, Kurzel near Metz and Wangen. **Swiss cheese,** as a cheese for table consumption, is the greatest commercial article in this branch. Extraordinary success has been obtained in this article at the following manufacturing centres: Ellhofen, Kempten in Algäu and Sonthofen; of **halffat cheeses** the best known varieties are **creamcheese** and **Limburg cheese** from Ellhofen, Kempten and Hinterlang in Allg., further **Mayence cheese** from Hesse, **Harz cheese** as well as **Ramadour** from the Bavarian Highlands, **Edamer** from the lower Rhine and **Tilsit cheese** from Tilsit.

In conclusion it may be remarked that in a German business, which makes it a speciality, the finest cheeses of the various different sorts and the best quality are **packed in tins** for shipment abroad with a guarantee for their good preservation.

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Leonhard Braden Söhne

Büdesheim am Scharlachberg

(Rheinhessen).

Establishment for the Sterilisation of Milk.

The milk for children No. 1, 2, 3 and 4, we exhibit, is prepared of excellent cow's milk, of cows, fed according to the system of dry feeding.

Mixture No. 1 contains one part of pure milk with cream and two parts of 6% solution of lactine. The bottle of 1/5 Ltr. costs 8 Pfg.

The milk for children No. 2 contains one part of pure milk with cream and one part of 6% solution of lactine. The small bottle of 1/5 Ltr. costs 8 Pfg.

The milk No. 3 contains two parts of milk with cream and one part of 6% solution of lactine. The small bottle of 1/5 Ltr. costs 8 Pfg.

The milk No. 4 is only milk with cream and the small bottle of 1/5 Ltr. costs 10 Pfg.

The milk cows are fed according to the system of dry feeding; they are ested by means of tuberculine and their health and the stables are regularly controlled by a veterinary surgeon.

As the milk is not removed, but is worked up at the place of production, and the plants being under the supervision of a physician, the strict adherence to our method is guaranteed in every regard.

Besides the sterilized milk for children and sterilized milk with cream, we also supply **sterilized cream.**

The **admospheric corks** — **Dr. Alt's system** — used by us, render it possible to sterilize in a closed room filled with steam, as their valve is self acting. Compared with other atmospheric corks, they have the advantage of producing a large surface of density **within** the mouth of the bottle and do not break on opening the bottles, as this is often the case with such air tight closures, that are pulled **over** the neck of the bottle.

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Martin Brandt

Lübeck.

German Northern Manufactory

of

Preserves for the exportation

as

Fish preserves.

Speciality:—

Salmon smoked in slices in oil.

Meat and Game preserves.

Dairy produce.

Speciality:—

Preserved butter in tins and glasses.

Since more than 20 years at the First International Exhibitions prizes of Honour, gold and silver medals, Diplomas etc. have been awarded amongst others: Svendborg 1878, Paris 1878, Berlin 1880, Edinburgh 1881, Moscow 1882, Paris 1899, Bremen 1890, Chicago 1893, &c.

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Joint-stock Company "Rhenania"

Aachen (Aix-la-Chapelle).

founded in 1853.

Proprietors of the German Empire Patent No. 92,246.

A humanised Milk

according to the system of Professor Dr. Backhaus, Königsberg.

This Milk has exactly the same composition as Mother's milk, and consequently is the best to replace it.

Foreign Patents

in France, Italy, Belgium, Great-Britain, Russia, Hungary and the United States of North America.

Further licence-holders, at home and abroad sought.

Prof. Dr. Backhaus' **Infants' Milk**

has received the following awards:

Gold Medal, Berlin 1897.
Gold Medal, Munich 1897.
Gold Medal, Hamburg 1898.
Gold Medal, Trieste, 1898.
Gold Medal & Cross of Honour, Paris 1898.
Gold Medal Antwerp 1899.
Gold Medal, Elberfeld 1898.
Silver Medal, Crefeld 1898.
Silver Medal (first prize) of the Minister of Agriculture and Demesnes, Riga 1899.

Literature.

Jahrbuch für Kinderheilkunde, Volume 49, Part 4, 1899.
Dissertation by Dr. Biringer, Bonn.

Archiv für Kinderheilkunde, Volume 26, Parts 4 and 6, 1899, Pag. 349, by Dr. Alfr. Kolisko, Vienna.

Der Kinderarzt, XLV Year, Part 9, by Dr. Friedmann, Beuthen, Silesia.

Therapeuthische Monatshefte, XIII Year, Part 10, 1899, by Dr. Fürst, Sanitary Counsel, Berlin.

Wiener Medizinische Blätter, XXII Year, Parts 9 and 10, 1899, by Dr. J. Steiner, Vienna.

Independant Establishments are existing in or near:—

Aix-la-Chapelle	Kaiserslautern	Siegen	Halle	Karlsruhe
Cassel	Chemnitz	Essen	Dortmund	Stettin
Munich	Crefeld	Hannover	Elberfeld	Fulda
Görlitz	Berlin	Heilbronn	Breslau	Königsberg
Frankfort o. M.	Leipsic	Mannheim	Metz	Nürnberg
Bremen	Nossen	Duesseldorf	Hamburg	
Dresden	Cologne	Darmstadt	Stuttgart	

and Abroad in:—

Rotterdam	Yverdon (Switzerland)	Riga	Buenos Ayres
Brussels	Vienna	Funfkirchen (Hungary)	

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J. Diethelm,

Proprietor of the Manufactory,

Güldenboden (Western Prussia).

Speciality:—

Home made Emmenthaler,

Tilsit- and Edam Cheese.

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J. M. Gabler-Saliter,

Obergünzburg

Bavaria Algäu.

Steam-Dairy, many Prize-Medals awarded.

Manufactory, Wholesale and Export of Dairy Products.

Selected butter, fresh or salted.

Speciality:— **Melted butter.**

Limburg and **Romadour cheese.**

The melted butter is made of best Alpine butter and is the purest Butter-Fat-Extract, especially adapted for cooking, baking and frying. This Butter-Fat is of pure taste, affords great savings in cooking, is exceedingly nutritious and keeps for a year, without any addition of salt. Therefore it is to be recommended for Export. Delivered in casks and tins.

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CHARLES HANNION SUC^rs

Chevillon — Kurzel

(Lorraine)

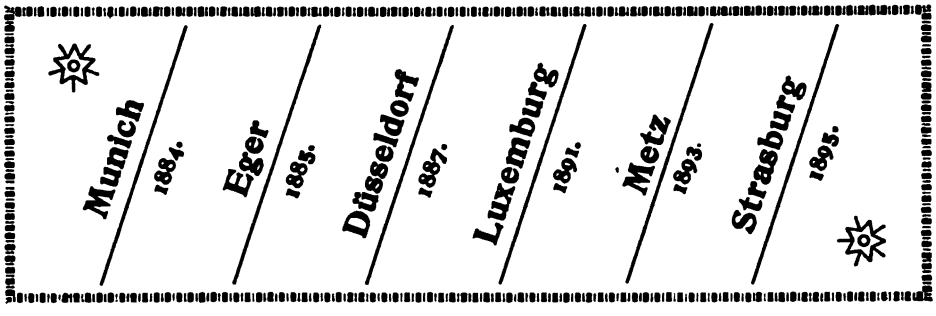
Manufacturers

of different kinds

of:—

"Finest-French-Cheeses"

Gold Medals at the following Exhibitions:—



Silver Medals, Diplomas of Honour.

The following

Specialities are manufactured:—

Finest French Cheese: "Grand Brie" different packages.

Finest French Cheeses: "Neufchatel", "Gervais", "Lorraines" &c.

Celebrated-Qualities.

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First German Manufactory of Delicate Cheese for Export

K. Hoefelmayr,

Kempten, Algäu.

Purveyor to the Royal Court of Bavaria.

Trade Mark:

"Edelweiss"

Warranted:— Fat cheeses that will keep for a long time.

The establishment manufactures as a speciality the **Edelweiss-Camembert,** well known in the German trade. Besides, it manufactures the following Delicate Cheeses guaranting that they will keep for Export to all parts of the world:

Edelweiss-Camembert, Double Crème, Brie, Mont d'or, Romatur, Neufchâtel, Bavarian Beer Cheese, Limburg, Green Cheese.

The firm is proud of manufactoring an unsurpassable quality and owes its extension and good reputation to the well known quality and keep for any length of time.

Moreover, it makes it a rule only to supply its products to European Exporters, considering this division of labour between Industry and Exporter as a guaranty for its prosperous development in the future.

The Trade-Mark **"Edelweiss"** warrants a first rate production and comes into the trade of the world exclusively through European Exporters.

Agents for the German Export:

Gebr. Broemel, Hamburg.

Deich-Str. 19.

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Frankfort o. M. 1894
Gold Medal.

Stuttgart, June 1896
Large Silver Medal.
Highest Distinction of the Society.

Milk Cure and Establishment for Sterilising

W. Lindheimer

Tel. 1485. **Frankfort o. M., Hochstrasse 48.** **Tel. 1485.**

The Establishment which was opened in 1890 principally devotes itself to preparing a sterilised milk for infants of prime quality and especially to that of

Prof. Dr. Gärtner's fat milk,

which in its combination is quite equivalent to mother's milk and offers the best surrogate for the same.

Furthermore there are prepared some more mixtures after approved prescriptions by Prof. Dr. **Huber** and Dr. **Hofmann** and

Milk with Cream and Cream.

All productions will keep for some months and have justified their reputation by long voyages, which has been confirmed by many certificates.

The sale amounts now to

800 — 900000 bottles pr. year.

Bought milk is excluded. Our cows are subject to a continual veterinary control.

The stables and the feeding come up to the latest demands.

A chimist of the branch of nourishment, confirmed by oath, daily superintends the combination, especially of Prof. Dr. Gärtner's fat milk, and is also consulted in regard to all technical questions.

The prices are as follows:

Prof. Dr. Gärtner's fat milk in bottles of about	3/10	Ltr.	35	Pf.	glass	included
" " " " " "	2/10	"	30	"	"	"
Milk for infants No. 3 . . . . . " " "	2/10	"	25	"	"	"
Milk with cream . . . . . " " "	3/10	"	35	"	"	"
Cream . . . . . " " "	2/10	"	40	"	"	"

without Packing, to be delivered at Frankfort o. M. Net for cash.

For further particulars please apply to the General Agent

Ernst Lindheimer, Frankfort o. M., Hochstrasse 48.

Tel. 1485.

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Molkerei-Genossenschaft Hagenberg

Dairy Association Hagenberg

Hagenberg

pr. Norburg, Alsen.

Butter prepared from sour cream, salted and unsalted

Edam Cheese very fat

Gouda Cheese very fat.

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Molkerei-Genossenschaft

Dairy Association Ltd.

Stolp, Pomerania.

Preparation of choice table butter and butter which will keep for a long time for Export to transmarine countries. The latter is supplied in soldered tins containing from 1/2—14 pounds, the former in boxes of 8 pounds net throughout Germany and the neighbouring countries. Annual production, 3000 Cwt.

Manufacture of various kinds of cheese, especially of Tilsit cheese and Romatour.

The traffic is one of the largest of Germany, and provided with the best machinery of improved construction throughout the premises, among which we may mention the ice machines and refrigerators.

15000 Litres of milk are worked daily and 45 persons employed.

In the course of the last three years the following Prizes were awarded:—

2 gold State Medals as highest Prize at the Exhibition of the German Agricultural Association at Hamburg 1897.

2 silver Medals as first Prize at the same place.

1 silver Medal as a first Prize by the same Association at Frankfort o. M. 1899.

2 large bronze Medals as second Prizes by the same Association at Hamburg 1897 and Frankfort o. M. 1899.

6 small bronze Medals as third prizes by the same Association at Frankfort o. M. 1899 and Dresden 1898.

1 gold Medal at the Exhibition of articles of Food, Stettin 1898.

1 large bronze Medal at the Exhibition of articles of Food at Berlin 1897.

Detailed Price-currents of our productions furnished on application.

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Molkerei-Genossenschaft

Dairy Association Lim^td.^

Stumsdorf,

Province of Saxony, Germany.

Table butter

manufactured from sweet cream salted and unsalted.

Table butter

manufactured from sour cream salted and unsalted.

Prepared by Director Herm. Heine.

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Natura-Milch-Exportgesellschaft

Bosch & Co.

Waren, (Mecklenburg) Deutschland

(Natural-Milk-Export-Company.)

Sterilized milk and cream made according to the best method and under a continual control of the first medical authorities, without any admixture, equal to the best fresh milk. Excellent Mecklenburg milk with cream, taken only from selected cows. Will keep for any length of time, easily digestible, the best nourishment for persons suffering from fever, malaria, for convalescents, travellers, infants, &c.

Purveyors to the largest ship owners of the world, to the officers of His Majesty's ships.

Price lists and samples free of charges direct or from

Messrs. **Léon Blum,** Boulevard Montmartre, **Paris,**

Messrs. **James Porter & Co.,** 13 Fenchurch Avenue, **London,**

Messrs. **Robert Beschorner,** 11 Rumford Place, **Liverpool.**

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HEINRICH PRINZ

Camembert-Dairy

Gensungen (District of Cassel).

Established 1884.

= Choicest Qualities. =

Specialities:—

"Camemberts", preserved in tins

"Centenary Cheese", preserved in tins

"Crown Cheese", „ „

keeping **well for the Export** in every climate.

Warranted to keep well.

Greatest production, greatest cleanliness.

The quantity of milk worked up daily amounts

to about 10 000 Litres.

The highest Prizes awarded at all Exhibitions where my productions were exhibited.

Cologne 1889	Hanover 1891	Cassel 1897	Magdeburg 1898
2 Gold Medals.	Silver Medal.	Gold Medal.	Gold Medal.

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Rheinische Nährmittel-Werke,

Act.-Ges.

Cöln a. Rhein.

Eulactol

an excellent and nutritious strengthening food.

For sick persons. — For convalescents.

For weak children. — For the healthy.

What is Eulactol?

Eulactol is an exceedingly fine yellowish-white powder, an article of food prepared from pure milk and vegetable albumen, which contains in the most condensed form all the necessary substances for the strengthening and preservation of the human body.

What properties does Eulactol contain?

Eulactol is higly nutritious, its strengthening qualities being three times those of the best beef by reason of the rational mixture of its alimentary substances recommended by scientific authorities.

Eulactol is easy of digestion and therefore agrees even with those of the weakest stomachs, youngest infants. Eulactol is especially liked by people suffering from indigestion, by convalescents, by young mothers, &c.

Eulactol is relishing, it is this quality, which distinguishes its **advantage** only from all other hitherto known articles of this kind of food in the trade.

Eulactol strengthens the appetite and forms therefore the best food for those diseases, which are accompanied by loss of appetite or great weakness, such as scrofula, consumption, chlorosis.

Eulactol does not irritate; patients therefore, who have been ordered the mildest diet may take it. (Kidney and bladder diseases, gout, &c.)

2. **Eulactol-Cakes.** Especially to be recommended for sucklings (to be dissolved in milk) for children and those suffering from the stomach.

3. **Eulactol-Chocolate** and **Cocao,** very suitable for making an agreable and very nutritious drink. The former can be chewed in small pieces like Eulactol tablets. The Eulactol cakes, etc. are made by the Court Chocolate Manufacturers B. Sprengel & Co. Hannover.

4. **Eulactol-Egg-Brandy,** is certainly the best mixture for strengthening weak persons and for convalescents. This **Eulactol eggbrandy** caused great sensation among the physicians and lately at the Exhibition of articles for the care of sick persons held in Berlin in June 1899. It is manufactured by the Liquor Manufactory and Brandy Destillery of Franz Hellwig & Co. Ltd. in Berlin N.W., Lehrterstrasse 45.

Dr. RIEGEL'S

Ems lozenges with milk
Soden lozenges with milk

of unattained effect for all **catarrhs of the throat, trachea** and **pharynx** as they loosen the mucous and prevent catarrhs.

They unite the effect of the ordinary lozenges with that of the milk in the **highest degree,** as to their excellent flavour and prompt action and excel by for all other known remedies.

The Soden and Ems lozenges with milk are much patronised by actors, singers, teachers and those suffering from chronic throat diseases.

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Fränkische Central-Molkerei

(Franconia Central Dairy)

Proprietor **August Schmetzer**

Brettheim, Würtemberg.

Highest Honours, Competition Prize of Honour and First Prize from the German Agricultural Society, Hamburg 1897.

Berlin 1897
Silver Medal,
Brussels 1897
Gold Medal.

London 1898
Gold Medal.
Lyons
Grand Prize, Gold Medal and Cross of Honour.

Some years ago, **butter** was supplied from **Sleswig-Holstein** and the **Algäu,** because in the Interior of Wurtemberg and in Franconia the breeding of cattle was exclusively resorted to.

But since some time a mighty change has taken place in this regard, as in **Wurtemberg** they now turn their **attention chiefly to Dairies,** and today the **butter** from **Wurtemberg** has already and especially as regards to **aroma** surpassed by far the quality of the productions of the above named countries.

This is principally owing to the fact that in **Wurtemberg** an **excellent fodder,** full of **aroma** is growing, while in Holstein its quality is much deteriorated by frequent fogs and by the way of manuring, and the Algäu makes it a point to produce cheese.

Moreover, Wurtemberg has done her utmost to be up to the times as regards the working arrangements, and considering this, she is enabled to produce **a first class butter.**

As to **delicacy** and **aroma** of the **butter**, the **Fränkische Central Molkerei** supplies an **excellent article,** which enjoys a **world wide reputation.**

Besides many **first prizes** which this dairy has received at home and abroad, the **German Agricultural Society, Hamburg** has testified it to this effect by awarding to the **Fränkische Central-Molkerei**

the Competition Prize of Honour and the first Prize.

Having now sufficient proofs that the numerous opinions from experts among my customers have been confirmed, I hereby invite all parties concerned to make a trial with my products.

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Max Steiner,

Dairy,

Anger **near Bad-Reichenhall**

(Oberbayern).

Alfa Seperator plants.

Speciality:— **Sweet Cream-Table-Butter**

(Parcels sent by the Post)

Daily forwarding to all Stations.

My **Table-Butter** obtained at the Exhibition of the German Agricultural Society

at Dresden 1898

1 First Prize of Honour,

1 First Prize (96 Points) 1 third Prize (84 Points);

at Frankfort o. M. 1899

1 First Prize (96 Points) 1 third Prize (90 Points).

My productions further obtained:—

At the Exhibition of Victuals at Chemnitz 1 Gold Medal,

at Magdeburg 1 Silver and 1 Bronze Medal.

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Charles Stoepler

Angersbach by Lauterbach

(Hessia) Germany.

Manufacturer

of

Dessert Cheese of every Description.

Swiss Cheese
Holland „
Italian „
German „
French „

Specialities:—

"Stoeplers Vogelsberger Kräuterkäse",

"Stoeplers Schwyzer Rahmkäsli".

The business was founded in the year 1899 and exhibits its products the first time at an Exposition.

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Vereinigte Sterilisator-Werke

(United Sterilizing Works)

KLEEMANN & Co. G. m. b. H.

(Ltd. Company)

BERLIN SW., Königgrätzer Str. 44.

Speciality:— Sterilizing, especially of milk and albuminous liquids.

Machine Department:—

Sterilizing apparatuses, running uninterruptedly. Bottling of sterilized liquids, airtight. Sterilizing by steam. No kitchen taste. Patent rights in all civilized countries.

Pasteurizing apparatuses for heating milk and other liquids with or without regenerative effect. These apparatuses can be taken to pieces for being cleaned. Considerable saving in steam. Regaining of heat.

Apparatuses for Pasteurizing cream for improving the quality of butter.

Sterilizing apparatuses for Sterilizing in Bottles.

Closure of the bottles in the vacuum by means of the fractional process.

Fitting up of Dairies & Creameries.

Process of Condensing sterilized milk without addition of sugar.

Food Department.

Preparation of **sterilized** milk, **sterilized** cream, **condensed** milk and cream. **Sterilized milk in bottles for infants.**

Lacton-Egg-Powder. Albuminous preparation of sterilized milk according to a process patented. A complete surrogate for eggs in baking and partly in cooking. Gives a fuller and stronger taste to the pastry and keeps it fresh for a longer time. By the addition of **Lacton-Egg-Powder** the nutrative value of food is largely increased.

Lacton-Egg-Powder is an excellent and cheap means of conveying to the body larger quantities of albumine in the most digestible form.

An approved tonic for persons suffering from anaemy or being in delicate health.

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Allgäuer Weichkäsereien

(Soft Cheese-Dairies)

Gebrueder Wiedemann

Wangen, Algäu, Germany.

Manufacturers of, and Dealers in

Cheese and Table-Butter.

Speciality:— Manufactory of Fine Soft Cheese after French manner.

Special Marks:— Algäu Delicate Cheese, Finest Schloss-Cheese, Dessert Alpine-Cream-Cheese, Anker Cheese, Anker Camembert.

Export to all Countries.

13 gold Medals, divers highest Distinctions, Diplomas of Honour, Prizes of Honour have been awarded at

Paris, London, Amsterdam, Vienna, Marseilles, Toulon, Brussels, Lyons, Trieste, Bordeaux, Baden, Vienna, Chemnitz, Magdeburg.

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Section 55.

Arrangements and processes of the industry in articles of food.

The collective exhibition of the German industry in articles of food, with the exception of the separate exhibit of the Brewing industry section, has been arranged in glass cases. It is evident from this that only very special articles of section 55 can be exhibited in the narrow limits of the collective exhibition.

Among them are various arrangements and processes for sterilizing milk and other liquids (vide also pp. 1 and 18 of the catalogue); furthermore methods and vessels for preserving fruit, &c. Other processes of a similar kind are represented by the exhibits in other sections. The German industry has devoted special attention to the teachings of bacteriology and hygiene and by practically applying the same has been able to increase the durability and fitness for export of articles of food which as a rule easily deteriorate.

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Rich. Hengstenberg

Purveyor to His Majesty the King of Wurtemberg.

Manufactory of Wine-Vinegar and Preserves

Esslingen o. Neckar, Wurtemberg.

The firm was established by the present proprietor in 1876 and from small beginnings it has risen to its present importance. Its productions rank high and are readily bought by all dealers in colonial produce and delicacies throuhgout Germany.

Of the number of high Prizes the firm obtained at Exhibitions, we mention:—

1881 Stuttgart
State Exhibition of Trades
Diploma of Honour.

1891 Bremen
Exhibition of the German
Agricultural Society
Silver Medal
for articles which
have crossed the Equator twice.

Trade Mark.

1885 Antwerp
World's Exposition
Silver Medal.

1899 Berlin
Exhibition of Productions of
Nourishment and Cooking.
Gold Medal.

Hengstenberg's echter Weinessig guaranteed to be prepared only from Southern German Rhenish and other Wines by means of the G. R. P. dated May 27th 1882 and the improved G. R. P. 31363 from Sept. 12th 1884. Patented in France 169193 from May 27th 1885.

Hengstenberg's delicate gherkins preserved in wine vinegar of prime quality with the finest herbs and spices.

Sent all over the world in barrels, tins and elegant glasses.

Hengstenberg's Glass for Preserving "Queen"

A remarkable novelty, a rapid and simple process, without boiling the glasses; can be used not only in the house-hold, but also in Preserve Manufactories, in the Chemical Industry and in many other branches.

G. R. P. 10350000 and protected in the principal civilised countries.

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Karl Kühne

Purveyor to His Majesty the Emperor of Germany and King of Prussia.

Purveyor to His Majesty the Emperor of Germany and King of Prussia.

Berlin SW. 29.

Wine-Vinegar — Vinegar for Preserves and Manufactory of Mustard.

Exclusively honoured 1896
with the Royal Prussian State Medal for industrial works.

Established 1792.

Capacity:—
12,000,000 Litres of Natural-Vinegar.

Agencies:—
In all larger cities of Germany and foreign countries.

Export — Import.

Distinctions:—
At all Exhibitions where my productions were shown, the highest Prizes, gold and silver Medals were awarded.

Latest distinction
by the Minister of Commerce and of the Trades:—
Royal Prussian Staate Medal in silver.

My customers are always welcome to inspect the premises. Vinegar- and Mustard-Manufactories put up in foreign countries.

Specialities of the firm:—

Genuine Wine-Vinegar, prepared from natural wine, a vinegar of prime quality of an excellent aroma.

Kühne Vinegar (legally protected) **No. 1900.**
(Triple Wine-Vinegar.)
Highest standard of acid, very economical for daily use in the kitchen
—— **Indispensable.** ——

Bismarck-Vinegar for Preserves, (legally protected). For the use of Manufacturers of Preserves, a very cheap article.
—— **According to my own process.** ——

Vinaigre à l'estragon et aux fines herbes.

Augusta Victoria Mustard, (legally protected). Prepared from the best mustard seed with herbs, spices &c. — Original packages. —

Bismarck Mustard. The most perfect in the manufacturing line of Mustard, prepared in my establishment from extra made Wine-Vinegar.
Three distinct styles of taste; will keep to any length of time.
Yellow labels — fine mild
Green » — middling sharp
Red » — sharp and strong.
In original packing.

Vinegar-Essences in original packing.

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Joh. Phil. Wagner & Co.

Mainz (Mayence) Germany

Purveyor to His Royal Highness,
the Grand-duke of Hesse.

Manufactory of

Chocolate — Cacao-Powder
Cacao substance, Couvertures.
Fruit Preserves in tins and bottles
Sweet-sour fruit.

Speciality:—

Prunes in small boxes à 1/4, 1/2, 1/1, 2 & 4 Kgs.

Prizes were already awarded to the productions of our Manufactory at the World's Exposition at Paris 1867.

Tins for Preserves, called "Rheinland" for home made Preserves with automatic cover, **Buder's Milkboiler, wine** and **water-bottles** without cork (German Patent No. 110516).

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Section 56.

Flour and products from flour and diatetic preparations.

The German **flour and milling industry** is not participating in the Paris Exhibition as it cannot at present show any appreciable export owing to the Customs laws that prevail. An export however to many European states and countries and still further distant is possible for the **Huskmilling Industry** as it has an excellent raw material at its disposal and on account of the favourable position of the larger factories in Hamburg, Lubeck and Königsberg in Prussia, which carry out the husking of barley, oats, peas and other pulse on a large scale.

The **diatectic preparations** have been added to class 56 as no special section has been provided for them by the French authorities in the programme of the Exhibition. Scientific research has developed great activity, especially during the last few years, in endeavouring to assist in the healing of the sick by producing specially good foods, and by offering convalescents and delicate persons as well as to those whose powers are specially taxed good strengthening preparations. In this way numerous new diatetic preparations have of late been added to those formerly in use. A great industry has been developed in Germany in this field, which manufactures pure egg albumen and its combinations, both in a pure state and in combination with other suitable mixtures. It uses as basis the albumen extracted from meat, milk and vegetables and endeavours by proper treatment to render it easy of absorption. A great variety of such preparations are now at the disposal of the medical faculty.

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Sanatogen

is a tonic prepared on the basis of scientific achievements.

Sanatogen contains 95% of the purest albumen of milk. It is chiefly distinguished from other albuminous preparations, this milk albumen being chemically bound to a pharmacological efficacious component — to 5% glycerine phosphatic acid.

By this process the efficacy of Sanatogen is considerably increased and its sphere of application largely extended. Glycerine phosphoric acid is a decomposition of Lecithin, representing a component part of brain and of the nervous substance. In the case of mental overwork and nervous exhaustion, considerable quantities of glycerine phosphoric acid split off from the nervous substance, as is proved by scientific investigations, and on the other hand it was shown that the nervous system impoverished by this composition largely gains in elasticity by introducing glycerine phosphoric acid into the organism.

As all diseases are accompanied by a local or general exhaustion of the nerves, a more rapid strength and recovery as also fuller effects of nourishment are obtained, if a preparation, while containing the largest possible amount of albumine, at the same time offers to the body a substance tending to impart fresh vigor to the nervous system.

The close chemical connection of albumine with glycerine phosphoric acid giving muscle-power, as it is found in Sanatogen has produced results unprecedented.

Especially in case of nervous prostrations, extremely favorable results were obtained by German professors and physicians, as particularly with Neurasthenia, Rachitis, Chlorosis, Anaemia, Scrofula, Disorders of the Stomach and of the Intestines, Diseases of the Heart and Nephritie disorders &c.

In the Sanatogen-Children's Home at Birkenwerder near Berlin, the illustration of which is annexed, children suffering from Atrophy, Rachitis &c. are subjected with great success to the Sanatogen treatment and proofs are daily furnished, that with Sanatogen new successful channels are opened to the nourishment of the sick.

Particulars furnished on application.

Bauer & Cie., Berlin S.O. 16.

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Chemische Fabrik von Heyden Limited

Radebeul bei Dresden (Germany).

Established 1874. **30 Medals and Diplomas.**

Pharmaceutical and Industrial Manufacturing Chemists.

Depots and Agencies all over the world, viz.

Berlin, Breslau, Cologne, Frankfort on Main, Leipzig, Hamburg, London, Paris, Brussels, Amsterdam, Copenhagen, Moscow, Warsaw, Vienna, Budapest, Milan, Naples, Geneva, Zurich, Madrid, Barcelona, Lisbon, Athens, Constantinople, Bucharest, Galatz, Smyrna, Yokohoma, Shanghai, Calcutta, Bombay, New-York, &c. &c.

Agent in Paris, LOUIS BARBERON, Place des Vosges, 15.

Speciality for the strengthening of the digestive organs:—

Heyden's Food.

"HEYDEN'S FOOD" is a fine digestive substance which requires no further digestive exertion, and is absorbed immediately in the system.

It is invaluable for the direct formation of blood and muscle substances.

It is a potent appetite stimulant and a most powerful strengthening agent for Invalids — those suffering from anaemia, delicate children, adults and convalescents — from bodily and mental overwork, &c. &c.

In Women who are nursing, it increases and improves the milk, thereby causing a quicker growth and increased weight in the infants, as soon as the mother takes "HEYDEN'S FOOD".

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Muffler & Co., Freiburg i. Br.

Erste Freiburger Nährmittelfabrik.

(First Freiburg Manufactory of Nutritious Matters)

Established 1893 for the preparation of

in glass cases with closure to secure from Baccilla, German Patent 66767.

Prizes obtained:—

Gold Medals:—

1893 Cologne.
1894 Dresden.
1897 Munich.

Diplomas of Honour:—

1893 Mayence & Breslau.
1894 Hamburg.
1896 Strasburg.

Muffler's Sterilised Infants' Food is prepared of the **best milk with cream, eggs, aleuronat, sugar** and **dextrined wheat flour.**

It contains with 15,1% albumen, 5,1% fat, 73% carbonic hydrate, 1,32 phosphoric acid, 1% lime and 0,10 cellulose (Analysis by Professor Dr. A. Stutzer, Bonn) of all farinaceous food for Infants **the most favorable proportion of nutritious substances,** and is **rich** in **mineral stuffs** so **essential** to **bone formation.**

It is **perfectly free** from **raw starch,** from all improper admixtures and **nearly free** from **cellulose.**

But **a special advantage** consists in its packing.

Muffler's Sterilised Infants' Food comes to Trade in glass cases with air-tight closure (German Patent 66767) and from the time of its preparation until its being used, it is in so evacuated an air as to exclude any change; and even after storing it for years in damp rooms, it **always** reaches the physician and the mother in its **original purity, freshness** and **free from germs,** and injuries to the health of infants as is frequently the case with preparations*) packed up in tins, are altogether excluded.

Taking into consideration:—

1) The **proportion** of the **nutritious elements.**
2) The **rich supply** of **mineral stuffs contributing to the bone formation.**
3) The **low percentage** of **cellulose** rendering it possible to make the best use of nutritious matters.
4) The **absence** of **raw starch** in the food.
5) The **purity** and **pleasant flavour** of the nourishment, and
6) the **guaranty** of its being **free from germs** and always **fresh,** prove that no production **combines** as many advantages as Muffler's Sterilised Infants' Food.

Muffler's Sterilised Infants' Food is used with **great success** with infants in cases of **complaints** of the **bowels** and **stomach** as an exclusive food, and for infants **when well** as a supplement to cow's milk, or if good milk is not to be had, as an exclusive nutriment.

Export to all countries of the world.

Erste Freiburger Nährmittelfabrik Muffler & Co.,

Freiburg im Breisgau.

*) Henoch:— "Lectures on Diseases of children", page 78 on Nestle's Food for Infants.

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Farbenfabriken
vorm. Friedr. Bayer & Co., Elberfeld.

The Colour Works formerly Friedr. Bayer & Co., Elberfeld.

The Colour Works formerly Friedr. Bayer & Co., Elberfeld, were established in 1850, trading at that time as Friedr. Bayer. In 1860 the firm was altered to Friedr. Bayer & Co. and 1881 became a Limited Company trading from that time under the name of Farbenfabriken vorm. Friedr. Bayer & Co., Elberfeld. Messrs. Friedr. Bayer, Dr. Henry Th. Böttinger, Hermann König, Dr. Carl Duisberg and Carl Hülsenbusch are now the Directors of the Company.

The Company has branch-factories at Barmen, Leverkusen on the Rhine, Schelploh, Moscow and Flers (France).

Besides manufacturing and selling natural Dyes, such as Indigo &c., in 1860 the manufacture of artificial dyes, such as Magenta &c., was also started, which in course of time assumed a larger extent, in 1871 the manufacture of Alizarine dyes was further taken up and since 1886 the manufacture of Pharmaceutical and Dietetical products was started.

In 1891 the Company bought the Alizarine Works of Dr. C. Leverkus & Sons at Leverkusen, which plant has since been considerably enlarged; the manufacture of raw materials, such as sulphuric acid, muriatic acid &c., has also now been taken up.

The working capital amounts to 12 Million Marks in shares and 8 Millions in bonds.

At present the Company has a staff of 820 employees (145 Chemists, 27 Engineers, 148 Technical Employees and 500 Clerks) along with 4200 Workmen, including 1000 Mechanics.

The Company has instituted for its employees a Pension Fund and for its workmen a Relief Fund and a saving-bank. There are moreover in the works, baths, both for employees and workmen, houses for employees and workmen, homes for single men, club-rooms for employees and dining rooms for workmen. A remuneration is given to workmen, who have been engaged in the works for a certain period, and prizes are also given for the better kept houses they live in, and the respective gardens, belonging to the Company.

The works have a direct communication with the State Railway both at Elberfeld and at Leverkusen, and Leverkusen being situated on the Rhine, there is a direct connection with the Rhine navigation. A private railway belonging to the Company runs from Leverkusen to Mülheim o/Rhine, a distance of about 7 kilometers. There are moreover railroads for the internal traffic of the factories of Elberfeld and Leverkusen, consisting of a total length of 30 kilometers.

96 boilers indicating 8720 horsepower and 114 motors with some 6975 horsepower are at present in work.

The Company possesses about 1000 German and 1200 foreign patents; prizes have been awarded to their products and preparations up to now at the following exhibitions: Paris 1867, Philadelphia 1876, Bradford 1882, Milan 1892, Chicago 1893, Vienna 1894, Frankfort o/Main 1894, Gand 1899.

The products manufactured are exported to all European countries and to all the other parts of the world.

The Company has for a number of years past taken up the manufacture of such dietetical products as Somatose, Iron Somatose and Milk Somatose.

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Nutrose

(Casein — Sodium — Salt).

Patented and Name Registered in all Civilised Countries.

Sole Manufacturers: **Farbwerke** vorm. **Meister, Lucius & Brüning, Hoechst** on Main.

Until recently Albumoses and Peptones have been accorded the foremost position amongst the albumen substitutes which rank as artificial foods. E. Salkowski, F. Röhmann, Krukenberg, Neumeister, Cohn, Klemperer, Voit and others have however demonstrated from physiological and clinical observations the unsuitability of these preparations, which possess an inferior nutrient value to ordinary albumen on account of their indifferent absorption and liability in large doses to cause diarrhoea.

The above mentioned authors recommend the following requirements for a useful food preparation:

1. The preparation must contain a large proportion of easily absorbable albumen.
2. Even in large doses it must not give rise to any digestive disturbances.
3. It must be capable of administration in various forms and be pleasant to the palate.
4. It must not be too expensive.

The sodium salt of casein prepared by the Hoechst Farbwerke and introduced by them under the name of **Nutrose** is a preparation answering all these requirements.

Nutrose is a white odourless and tasteless powder which dissolves easily and may be mixed ad. lib. with other food. Nutrose is prepared with the greatest sanitary precautions from fresh cow's milk and unlike albumoses and peptones, which consist of albumen altered by chemical treatment, is the unaltered albumen of milk, to which our organisms are accustomed from youth upward, reduced to a soluble state.

Nutrose contains 96 to 97 per cent of easily soluble and consequently completely absorbable albumen, absolutely free from germs and well tolerated and economically utilised by the organism even of subjects whose digestive powers are seriously impaired.

An important factor, which advantageously distinguishes Nutrose from nearly all other food preparations in commerce, is that Nutrose contains about 0,85 to 0,9 per cent of the vitally important element phosphorus, in that peculiar state of organic combination which renders it available for building up the nucleo-proteids in enfeebled and exhausted systems.

The reports of prominent clinicians have proved that only organic phosphorus as contained in albumen and not as contained in the inorganic phosphates can be utilised in the construction of cells.

As numerous publications by leading physicians and medical men demonstrate, Nutrose, owing to its valuable properties, has in a comparatively short time gained a reputation as the best strengthening food for anaemic and chlorotic patients, as well as for those suffering from stomachic and intestinal diseases, for sickly children, young mothers and for invalids and convalescents generally.

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Friedrichsdorfer Nudelfabrik (Manufactory of Vermicelli)

Theodor Haller

Friedrichsdorf, Taunus.

Established 1833. Established 1883.

Telegraphic Address:—
Haller, Friedrichsdorftaunus.

Registered Trademark.

Telephone 79
Frankfort (Main) district.

The Manufactory having been refitted in 1898 with the best Machines, Drying and Transport apparatuses, is carried on with steam and electric power. By its practical arrangement under trustworthy management it guaranties productions of highest perfection both in technical and sanitary regard.

Continual Control by the Hygienic Institution in Frankfort o. M.

Ability of production about 6000 Kilos a day.

Depots in divers large cities of Germany.

Specialities:—

Fine home-made Eggs-Vermicelli and Macaroni

from the best and choicest raw materials (Hard-groats).

Protase

Protase is a preparation by which we have succeeded in rendering easily digestible the flours of vegetables by nature indigestable, and at the same time avoiding a bitter taste.

Protase is palatable, contains the nutrative elements in half a digested form, and contributes to the digestion of other food.

Protase used as flour in preparing other food is therefore a nutrative dietetic production of the highest value.

Lozenges of **Protase** dissolve the pituitous mucous membrance and facilitate the cure of catarrhs.

Sole agent for the Export:— Mr. **Hugo von Pein, Hamburg.**

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G. A. Knorr, A. G.

Manufacturer of Prepared Food

Heilbronn o. Neckar (Germany).

Knorr's Hafermehl. A 25 years experience has proved that Knorr's Hafermehl, mixed with cow's milk, is the best prepared food for infants. — It is easier to digest and contains more bone — and blood-forming ingredients than any other farinaceous food. — Knorr's Hafermehl has obtained the highest awards at a great many exhibitions.

Knorr's Greencornflour, for highly aromatic soups. — The genuine Potage à la reine, or Windsor soup, can only be prepared with this Greencornflour.

Knorr's Maidenhair Vermicelli, unsurpassed in quality, and hairfine. — Only carefully selected semolina and fresh eggs are used in its manufacture.

Knorr's Cut Oats
Knorr's White Oats
Knorr's Peaflour
Knorr's Beanflour
Knorr's Lentilflour
for easily digested and nourishing soups.

Knorr's Oatmeal Biscuits, very tasty and wholesome to take with wine or tea.

Knorr's Ready Made Soups in Tablets in 30 Varieties.

Knorr's Dried Vegetables of all sorts and **Julienne** in various mixtures.

General Depot for France:— 21 Rue du Louvre, Paris.

Branch Factories at

Bregenz (Austria) and Ste.-Marguerite (Switzerland),

Export to all Countries in the world.

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Exportation to all the countries of Europe.

Königsberger Schälmühle S. Winter

Königsberg (Prussia).

Exportation to all the countries of Europe.

Exportation to all the countries of Europe.

Specialities:—

Split Peas

Oatmeal — Oat Flakes

Barley-Groats — Pearl-Barley

Oatflour — Peasflour.

Exportation of Peas, Beans, Lentils, &c.

Exportation to all the countries of Europe.

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Roborat.

A most substantial and likewise the cheapest means of nourishment prepared of pure natural albumen. Soluble, scentless and tasteless.

Roborat is an albumen nearly chemically pure, gained by machine work after a peculiar procedure from grain. **Roborat,** a powder, fine as dust, whitish, without any smell or taste is natural unchanged albumine, neither curdled nor predigested; it belongs to the cheapest albumines being cheaper than that in meat and eggs and its price is equivalent to Tropon.

But, in preference to the latter, it possesses the essential advantage of being soluble in watery and alcoholic liquids. No other similar preparation surpasses its utilization in the human body.

Roborat may, without exciting any aversion or troubling the organs of digestion, be added in larger quantities to the common food, and in a similar way it serves to the nourishment of ill and healthy persons.

Owing to its low price (M. 2.70 a pound) it is of the highest importance to the sick, and for the amelioration of people's nourishment.

Manufactory of Nutritious Matters,

H. Niemöller, Gütersloh,

Westphalia.

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Emil Seelig

The firm was established 1857.

Joint Stock Company

300 Workmen.

Heilbronn on Neckar and Waldau.

Seelig's Coffee-Surrogates.

Seelig's Star-Coffee and Ideal

in flour and Mocha-Groats in rose-coloured, yellow and blue packages of 1/2, 1/3, 3/4, 1/5, 2/6, 1/7, 2/5, 3/10 Ko.

Seelig's Fig-Coffee

in Packages of 1/4, 1/8 and 1/10 Ko.

Seelig's candied Corn and Malt-Coffee

in 1/4 and 1/2 Ko. Packages, especially recommendable to children and persons suffering from anaemia and cannot digest tea or coffee from the Indies as an admixture or surrogate. Medical authorities certify the high value of this preparation.

Seelig's Acorn Coffee,

a choice preparation in 1/4 and 1/8 Kos. recommended by the Rev. SEB. KNEIPP at Wörishofen as a remedy against Dysentery and indigestion of children and grown up persons.
A prime article for Exportation to the Tropics.

Seelig's most delicate Coffee-Essence

in boxes of 1/8 Ko. Highly productive and finest surrogate for Coffee.

Seelig's Nourishments.

Seelig's choicest prepared Flours of Oats, Barley, Rice and Green-Corn

in Packages of 1/4 and 1/2 Kos. are prepared in such a manner to give the best soups within 15 minutes.

Seelig's Universal meal (Extract of Cereals)

in Packages of 1/4 and 1/2 Ko., a delicate easily digestable, bloodforming neurotic, and at the same time a cheap panacea for the nourishment of children, for the promotion of the growth of the body, the muscles and the construction of the bones.

Our productions obtained Prizes at London 1862, Paris 1867, Chicago 1893 and Berlin 1896.

Our Firm is in possession of Patent rights for France, Belgium, Austria and Germany.

Price-lists free from charges. Agents wanted.

The exlusive Sale to considerable Importers and Exporters assured.

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Plasmon (Siebold's Milk Albumen)

Prepared according to a Process Patented in all Civilised Countries by the

Siebold's Nahrungsmittel-Gesellschaft m. b. H.

Berlin SW.

Works: **Neu-Brandenburg** (Mecklenburg) and **Zauchtel** (Austria).

Plasmon is an albumen preparation made from new milk, treated in accordance with the most modern and approved principles of dairy hygiene.

The process is perfectly simple and rational and does not at all alter the physiological characteristics of the natural albumen of the milk.

Pathogenic germs which may be contained in the milk are destroyed in the course of the operations by heating to a temperature of about 160° F, for a period of 40 minutes or more.

The important physiological and dietetic value of milk albumen was recognised empirically even in ancient times, and demonstrated by centuries of experience; thus, in the school of Hypocrates milk ranked high amongst dietetics.

It is however only of recent years that the investigations of Zuntz, Rohmann, Salkowski, Marcuse and Caspari have scientifically proved the nutrient value of milk albumen to be not only equal to that of other animal albumen, but also much better adapted to the formation of muscle tissue in consequence of the phosphores contained in organic combination.

The superior **muscle forming value** of milk albumen is one of the essential advantages possessed by Plasmon, as compared with the older meat preparations. Another and even more essential advantage is that Plasmon, without peptonising, furnishes a **soluble and easily digested albumen, free from any faint odour or flavour,** usually so obnoxious.

As compared with other preparations of milk albumen, Plasmon, owing to the simple and rational process of manufacture, posesses the primary advantage of **cheapness,** which makes it available to all classes, even the poorest, and renders it a valuable adjunct to vegetable diet.

Plasmon has been demonstrated to be **more easily digested, more nourishing and better assimilated than all other albumen preparations,** in extensive trials made by:—

Prof. F. Hofmann, M. D., Director of the Hygienic Institute, Leipsic University. Professor W. Prausnitz, M. D., Director of the Hygienic Institute, Graz University. Professor Zuntz and Dr. Caspari, Physiological Institute, Berlin Agricultural School. Dr. Virchow, Berlin, and others.

Equally favourable results have been obtained in **clinical trials** at all the City Hospitals of Berlin (under the Medical Directors, Professor Fraenkel, Professor Furbringer, Professor Litten and Professor Renvers), as well as in the Institutions for Treatment of Pulmonary Diseases at Hohenhonnef-on-Rhine, Gorbersdorf (Dr. Weicker) Reiboldsgrun, Planegg, &c.

Literature:—

Dr. Albu, Fortschritte der Medicin, 1899, No. 21. Dr. E. Bloch, Fortschritte der Medicin, 1899, No. 19. Dr. W. Caspari, Fortschritte der Medicin, 1899, and Zeitschrift für diät. und physik. Therapie. Professor W. Prausnitz, Münchener med. Wochenschrift, 1899, No. 26. Dr. E. Stadelmann, Deutsche Aerzte-Zeitung, 1899, No. 13.

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Tropon Company Limited.

Domicile of the Company, Berlin.

Factory and Management at Mülheim o/Rhine.

Capital: 3 Million Marks.

Manufacture of pure albuminous Substances for alimentary purposes.

Prepared after a special method, invented by **Professor Dr. Finkler** of the University of **Bonn.**

The Company has Patent rights in all civilized countries and is proprietor of the Trade Mark **"Tropon"** registered every where.

Albumen is the base of nourishment. therefore a preparation consisting of **pure and easily digestible albumen** is of the greatest importance.

The present demands upon mental work require a food pure and simple, which does not overcharge the stomach, for overloading the stomach not only causes languor during the process of digestion, but has a most injurious effect upon health in general.

"Tropon" and its preparations accomplish the demands required, which is borne out by the great success it has achieved within a short time as also by the numerous scientific treatises of the highest authorities in Europe and elsewhere.

"Tropon" is distinguished by its cheapness; by its use time is saved in the preparation of meals; it is absolutely pure and free from injurious substances.

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Section 57.

Products of the Bread and Cake baking Industry.

Among the products of the Bread and Confectionery Industry those of our German **biscuit and cake factories** are deserving of special mention. They are able to compete in every respect with the best manufactures of foreign countries, as can be easiest seen by the steady rise in their export. Hamburg, Wurzen i. S., Hanover, Herford i. W. and Brandenburg a. H. are the most important centres for the production of these articles. **Friedrichsdorf rusks** manufactured at Friedrichsdorf i. T., Homburg v. d. H. and Frankfort o. M. form a food easily digestible and very popular even in foreign countries: they also retain their excellent qualities when shipped abroad and even in tropical regions. Frankfort **"Brenten"** the **Honey cakes or "Lebkuchen"** of Nurenberg, Brunswick and Thorn, the Salzwedeler **"Baumkuchen"** and the Freiburg **"Bretzeln"** enjoy a constantly increasing popularity and demand. Westphalian **"Pumpernickel"** in small loaves are ceelbrated, and can (since a Berlin firm has discovered a special process for conserving them) be exported in tins to all countries.

Furthermore the manufacture of **vermicelli, maccaroni** at Mulhausen i. Als., Heilbronn, Lorch, Plüdershausen, Friedrichsdorf i. T. and Homburg v. d. H. deserve special mention.

The other samples of confectionery exhibited which have been used in manufacturing diatetic preparations show how easily these nourishing articles of food can be brought into use in the most varied forms.

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Manufactory of Cracknels

Julius Baader Freiburg, Baden (Germany).

Purveyor to H. R. H. The Grand-Duke of Baden and all European courts.

My small cracknels known all over the world as

Baader's Freiburg Cracknels

have met everywhere with the greatest favour, thousands of certificates bearing testimony of their excellent quality and durability; besides they are much recommended by renowned professors and medical authorities for being very easily digestible, especially for persons suffering from stomach troubles.

Baader's Freiburg Cracknels have an excellent taste, taken with wine, beer or tea and as dessert with cheese; kept in dry places and tins they will remain fresh for a long time.

Baader's Freiburg Cracknels have been awarded the highest prizes and medals.

Baader's Freiburg Cracknels are to be had in all fine groceries, hotels and restaurants.

Representative in **Paris:— Ad. Duneufgermain,** 8 rue St. Paul.

Representative for export:— **Harder & de Voss, Hamburg,** Gr. Burstah 36/8.

Amongst other acknowledgments concerning the fine quality and durability of my cracknels, I have received the following letter from the Imperial Governor of German East-Africa:—

Dar es Salaam, 24 th. Oktober 1891.

„In reply to your favour of 14th. September I beg to inform you, that I have received your cracknels in West-Africa and I can confirm that they will remain fresh for a very long time as packed; provided they remain in the closed tin-box until they are consumed."

The Imperial Governor signed **von Soden.**

The Imperial Governor of West-Africa, Major Leutwein equally expresses his acknowledgment for the good quality and durability of Baader's Cracknels.

The firm that was established in 1845 had gradually developed from small beginnings into a first rate concern, supplied with the most improved machinery and plants for electric light and energy, the daily production being 100 000 cracknels.

Trade-mark No. 21 959.

Please take note of the subjoined trade-mark stamped on each package, for none are Genuine, unless stamped „Baader's Cracknels".

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Frankfort o. M. 1894
Silver Medal.

Geneva 1893
Gold Medal.

Friedrichsdorfer Zwiebackfabrik V. Ehrlich

(Manufactory of Rusks)

Frankfort o. Main.

Proprietor:— **Victor Ehrlich.**

The **Rusks** prepared by me guaranteed to be made of **the best** and **purest** materials have been tested by medical authorities and highly recommended as an easy digestible food for **young mothers, infants, sick persons, convalescents** and especially for **persons suffering** from **diseases** of **the stomach.**

Moreover, these **rusks** are a very palatable food and are recommended to be taken with **tea, coffee, milk, cacao, wine** &c.

They will keep **for months** and are therefore much in favor with tourists and travellers.

The **Drs. Popp** & **Becker,** sworn chemists at Frankfort o. M. have made the following statement:

»The analysis we have made, shows the **rusks,** manufactured by the Firm

Friedrichsdorfer Zwiebackfabrik V. Ehrlich,
Frankfort o. M.

are prepared from the best materials and may be designated as possessed of highly nutrative properties.«

They are forwarded in tins containing **50, 100** & **200** pieces
and in wood boxes **100, 200, 300** & **400** pieces to all parts of the world.

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Original "Frankfurter Brenten Fabrik"

Frankfort o. M. (Germany). — **No. 4. Steinweg**

Founded 1824.

Proprietor: Heinrich Kurtz.

These **"Frankfurter Brenten"** are the well known tasty **Dessert Biscuits,** of agreeable flavour without being too sweet.

They are a speciality of Frankfort o. M., where they are a general favourite and highly appreciated by the best society. At all the Exhibitions at which they have been shown, they have obtained the highest distinction in the shape of Gold and Silver Medals and Honourable Mention.

Being packed in elegant and tasteful boxes containing each $^1/_2$, 1, $1^1/_2$, 2 and 3 Kos., and supplied fresh all the year round, they are well suited for presents.

They keep in perfect condition if kept dry, and being packed in air-tight tin boxes, they do not suffer in quality by being exported to long distances, but retain their character for crispness and do not depreciate in any way; for this reason, and especially at Xmas time, the demand for these favourite **Dessert Biscuits** is enormous, and they are largely bought to be sent as Xmas gifts to friends living in different parts of the world.

Orders promptly executed to all parts.

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Ferd. Stemler

Zwieback-Manufactory.

— Founded 1788. —

Friedrichsdorf, Taunus

(Germany).

Stemler Original Digestive Rusks, easily digestive and nutritious food. Highly recommended by medical authorities for delicate persons and young children. The rusks are of most delicious taste and may be taken with coffee, tea, wine, &c.

Stemler Rusks in tin boxes may be kept for a considerable time.

Export to all parts of the world.

Depot:— **W. Rooke, London,** E.C., 21 Mincing Lane.

Testimonials.

Dr. Lüring writes from Shanghai:— Immediately after leaving Aden, we began to rock on the blue-green waters of the Indian Ocean, upon which, that unwelcome guest, the sea-sickness, troubled many of the passengers. On seeing the pale faces, I thought of the excellent rusks, for which, Friedrichsdorf is so famous, and offered the sufferers a few of these admirable products of the baker's art, from the factory of Ferd. Stemler. The sea-sick persons were not only able to retain the rusks, but the weakened stomachs recovered very rapidly, under this form of nourishment, so that the remainder of the voyage became for such sufferers much more pleasant than the beginning.

Parson **K.** writes:— Your rusks for Mr. Chr. in the Cameroons, have arrived in good condition and have done good service.

Consul **D.** writes from Brazil: The rusks have been received and I herewith beg to express you my perfect satisfaction with the same.

Dr. B. writes:— I value your rusks very highly, being digested easily by many persons with weak or disordered stomachs, incapable of retaining similar food. The pleasant taste and good keeping qualities, enhance the value of these rusks.

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Hannoversche Cakesfabrik

H. Bahlsen

HANNOVER.

The Hannoversche Cakes-Fabrik started its career in the smallest possible way and is now after ten years existence the largest Biscuit Manufactory in Germany.

It employs at present 400 people and in order to effectually cope with the demands from all sides for its well known products, has warehouses at BERLIN, HAMBURG and FRANKFORT O. M.

As well as the ordinary BISCUITS, CAKES and RUSKS which are made of the very best qualities and in all possible varieties by the Hannoversche Cakes-Fabrik, the same has the four following celebrated specialities:—

Leibniz Cakes
Leibniz Wafers
Leibniz Biscuits
Leibniz Marmelade

as well as all kinds of **Jams.**

The Biscuit works are erected in its own grounds of about 2 acres and are fitted with the most modern machineries of various countries, while large orchards round Hanover — extending over 20 acres — are supplying all fruit used in the manufactory.

The firm has earned many **gold** and **silver medals** and holds the highest award given at the **Chicago Exhibition of 1893.**

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Dr. Hundhausen's

Aleuronat.

The best, purest and cheapest albumen for food obtained at the Exhibition of objects for Nursing the Sick at Berlin the

Silver Medal,

the highest Distinction of all preparations of albumen.

Sold by all Apothecaries & Drug Stores.

Manufactory of Aleuronat at Hamm, Westphalia.

Aleuronat-Cacao, Aleuronat-Chocolate, Aleuronat-Oat-meal,

(excellent food for infants) in original-packages to be had at

Bernh. Most, Halle o. Saale.

Aleuronat-bread, biscuits, cakes, &c. at

F. Günther, Bread factory, **Frankfort o. M.** and

Rud. Gericke, Purveyor to the Court, **Potsdam.**

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Salzwedeler Baumkuchen-Fabrik

(Tree-Cake.)

Hübner & Germann

Charlottenburg-Berlin, 49 Berliner Str.

As an historical German cake, the **"Baumkuchen"** (Tree-Cake) takes the lead among all kinds of cakes, and especially the **"Salzwedeler Baumkuchen"** has acquired a worldwide reputation on account of its superior qualities. It keeps fresh for a long time, is of a delicious taste and of a peculiar shape. Only an experience of many years in this branch, renders it possible to make this cake.

Thus the **"Salzwedeler Baumkuchen" Manufactory of Hübner & Germann, Charlottenburg-Berlin** has succeeded by means of an extensivs arrangement of machines and by using none but the very best of raw materiale in securing the patronage of all customers, who consider this delicious cake as an appropriate present upon all occasions.

Moreover, the low price of M. 6 — 50.— induces every one to make a trial and thus to become a steady customer of the firm.

As this cake chiefly consists of eggs, butter and the finest flour, it has a highly nutritive value and can be recommended to persons in good health as also to patients.

A specimen of **"Salzwedeler Baumkuchen"**, as it is generally forwarded, is shown at the Collective Exhibition for the Food Industry.

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A. H. Langnese Ww. & Co.

Biscuit-Factory

Hamburg.

Proprietor:— **F. Buck.**

Largest and most prominent Biscuit-Factory on the Continent, producing more than 300 kinds of fancy Biscuits, different in shape, quality and flavour, and of delicate taste.

The highest Prizes have been awarded.

Representatives in all important commercial places at home and abroad.

Speciality:—

Langnese's Nutrose Nähr-Biscuits.

A Nutritious and strengthening Food

of prime quality and excellent flavour.

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MUCKE, DRESDEN

Bakery of Dietetical Nutritious Matters

Blasewitzer Str. 36. Telephon No. 2601.

Sole Manufacturer of the following Specialities for Export:—

Queen Carola Rusks
(with Royal Approval)

Mucke's Cakes for the Forming of Blood.

Mucke's Gesundheitsbrod

Dresden Christmas Cakes.

as Raisins, Almonds, Sultani, Poppy and Nut Cakes from 2—30 Marks.

Export at all seasons, to all States of the International Postal Union against reimbursement or against remittance of the amount in advance.

Prizes awarded:—

Under the Patronage of His Majesty King Albert of Saxony.
Exhibition of the Saxon Trades and Arts.
Dresden 1896.
Highest and sole Gold Medal from the Branch of Means of Nourishment.

Under the Patronage of His Majesty King Wilhelm II. of Wurtemberg
Stuttgart 1894.
Gold Medal with Diploma.

International Exhibition of Means of Nourishment
Dresden 1894.
Gold Medal with Diploma.

Exhibition for Hygiene and Popular Nourishment
Danzig 1896.
Gold Medal with Diploma.
Highest Distinction.

Jubilee Exhibition for Universal Hygiene
Dresden 1899.
Prize of Honour and Gold Medal.

I. International Concurrence of Bread
Vienna 1898.
Highest Distinction awarded:—
Diploma of Honour.
Mucke's Bread was the only Saxon production, that obtained this Prize.

Exhibition for Hygiene
Stettin 1898.
Diploma of Honour and Gold Medal.

My manufacture has been found praiseworthy by Kings and Princes.

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Agents:

London:— J. Allmann, 3 Rood Lane, Fenchurch St. E. C.

M. Merten, 138 Whitechapel Rd. E.

Paris:— 18 Avenue de l'Opéra, 11 Rue Drouot, 57 Bd. de Strasbourg.

Berlin:— 75/76 Jägerstrasse.

For Exportation: **Harder & de Voss, Hamburg.**

F. A. Pauly's Friedrichsdorf Rusks,

by virtue of their high nutritious qualities and digestibility offer an excellent diet for children, persons with weak stomachs &c. and are specially recommended by the medical faculty.

Owing to their excellent, pleasant taste,

F. A. Pauly's Friedrichsdorf Rusks

are favourites for the family table and also much liked to wine, tea, coffee, punch &c.

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E. Sökeland & Söhne

Pumpernickel-Fabriken

for Germany	for the Export
Berlin NW.	**Hamburg**
Postoffice 21.	Wandsbeck.

Sökeland's Delicate Pumpernickel.

Besides our **Pumpernickel,** known as **the best** in the **market** in loaves, weighing $^1/_2$—400 Ko., we recommend as **new,** our **Pumpernickel** and **Graham Bread fresh cut, without crust in tin-plate boxes.**

The slices remain unchanged soft and fresh as long as the box is not opened. We warrant the slices to keep for a year, if the box is not injured.

Each box = $^1/_2$ Ko. contains 20 slices of Pumpernickel.

Sökeland's Delicate Pumpernickel is sold by all respectable dealers in Delicacies. In **Paris** by Messrs. **Olida & Cie,** Rue Drouot and **J. Patin,** Rue des Capuchnes.

E. Sökeland & Söhne.

Already in 1856 **Prof. Dr. Just. v. Liebig** wrote:— „I have tasted the bread, you sent me, it is the best Pumpernickel, I have ever eaten, and all those, who tasted it, pronounced it to be excellent", &c.

J. v. Liebig.

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Manufactory
of Ginger-Bread, Brenten and Fig-Coffee

(Speciality of Frankfort) **(Speciality of Frankfort)**

GUSTAV SCHILLING
FRANKFORT O. MAIN.

All sorts of **Ginger-Bread, Brenten** and **Ginger-Bread-Nuts** in none but the choicest qualities.

Fig-Coffee prepared of the best figs.

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Gebr. Tiede, Brandenburg o. H.

Deutsche Kecks-Werke

(Manufactory of Cakes and Biscuits.)

Own Mills.

Owned by the Brothers Arno and Paul Tiede at Brandenburg o. H. At the end of 1899 their works had 5 Steam-engines and 4 Waterworks in all about 660 H. P. covering an area of about 40 000 □ metres.

The monthly Export amounted to about M. 400 000 which proves the extent and importance of the concern.

The Biscuit-Factory has been considerably enlarged this year and turns out 200—300 different kinds of the choicest cakes and biscuits.

The situation of the establishment — direct on the water way Berlin-Hamburg — greatly facilitates the Export; moreover there is the advantage that only the flours produced in our own mill are used.

A speciality of the firm are the Siligo-Cakes, the composition and preparation of which is a secret of the Firm. Prizes have been awarded at all Exhibitions at which our makes were shown; in 1899 at Marseilles the Cross of Honour, at Brussels, Vienna, Munich the gold Medal. Our productions, especially the Siligo-Cakes have received the highest testimonials from numerous competent authorities.

The chemical analysis made at the Laboratory of **Dr. C. Bischoff, Berlin** yielded the following results:—

"The cakes of the Firm of Gebr. TIEDE, Brandenburg o. H. designated Siligo-Cakes are very palatable, the analysis of which is according to the following composition:—

Humidity	8,12
Substance of Nitrogen	7,22
Fat	11,24
Sugar	16,64
Hydrate of Carbon of other kinds, Starch, Dextrine, raw fabrine	55,58
Mineral substances	1,20
there in phosphoric acid 0,212.	100,00

The Siligo-Cakes, in fixing the quantity of substances soluble in water showed 21,80 % which figure indicated that, besides the sugar there is a relatively rich quantity of soluble starch and dextrine; nitrogene, fat and hydrate of carbon are in a proper proportion. These cakes possess a high nutritive value and the numerous assimilating properties they contain, render them easily digestible, and moreover, they have also a very agreeable taste."

signed:— **Dr. C. Bischoff.**

The machinery used is of the latest construction. The firm owns exclusively the German Patent-right for machines for making Cakes for the Christmas-tree decorated in four colours.

Without these machines such decorations cannot impossibly be made, as the colours cannot blend. This machine produces a revolution in the manufacture of Christmas-tree biscuits, their appearance being much more prepossessing and yet they do not come higher in price.

All these advantages justify the quick growth of the firm

Gebr. Tiede, Brandenburg o. H.,
Deutsche Kecks-Werke.

Proprietors of the Mills.

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Section 58.

Conserved meat, fish, vegetable and fruit.

These commodities undoubtedly represent the chief branch of manufacture in the German conserving industry, which has progressed immensely during the last three decades. Of **conserved meat,** canned and as articles of export, great quantities are prepared after the most-varied methods of manufacture, especially of **Cervelat, Salami** and **Plock** sausages at Brunswick, Göttingen, Eisenberg in Thuringia, Gotha, Apolda, Neumünster in Holstein, Buer in Westphalia &c. Besides these must be mentioned as a special table delicacy the world renowned **Frankfort sausage** (fresh and conserved), the finer kinds of **meat poultry and game preserves** from Alsace-Lorraine, Hamburg, Lübeck, Brunswick &c., which in many instances are solely made for export; further the celebrated **Strasburg pâté de foie gras Westphalian hams, Pomeranian goosebreasts** as well as the **fish conserves** of Barth on the Baltic, Stralsund, Greifswald and Lübeck.

The manufacture of **vegetable and fruit conserves** has also developed to an enormous extent, principally as regards peas, asparagus, beans, fruits and jams &c. (vide No. 39). The following may be mentioned as the principal centres of manufacture of these articles, Brunswick and neighbourhood, Metz, Strasburg, Schiltigheim and Magdeburg, Hanover, Lübeck, Rhine Hesse and the Palatinate. **Preserved vegetables,** especially **dried vegetables** and **flour preparations for soup** have also gained extensive fields of output. These are chiefly manufactured at Heilbronn and Gerabronn, Ansbach, Würzburg, Singen and Hildesheim.

In conclusion mention must be made of the manufacture of **Sourcrout** and **salted cucumbers** at **Frankfort o. M.** and Magdeburg as well as of the **crawfish conserving** factories in Berlin, the products of which are excellent.

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Established 1859

Frankfort o/Main

Export. Forwarding.

Frankfurter Wurst- and Conserven-Fabrik

(Manufactory of Frankfort Sausages and Preserves)

Heinrich Bauer.

Proprietors:— **Ph. Bierbauer** and **C. Ohl.**

Purveyor to the Court of the Grand Duke of Saxony.

Gold Medals. — Diplomas of Honour.

Speciality:— **Frankfort Sausages,**

which conserved in tin boxes, warranted to keep well for a year are forwarded to all countries of the world.

General-Agent for the United States of North America:—

Messrs. Meyer & Lange, New York, Franklin Str. 195/197

From the first of September to the first of May fresh Frankfort Sausages are also forwarded in Post-Packages of any weight desired all over Europe.

Agents in all larger places.

The manufactory is carried on with steam, has large refrigerators, system of Linde and is provided with machines of latest construction.

For further particulars please apply to the Agent

Mr. Walter Schacht, rue Demarquay 14, Paris

or to the Agent in the Pavillon.

Telegraphic address
Wurstbauer Frankfurtmain.

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Carstens & Winter

Telegram address:—
"Wurstfabrik".

Neumünster.

Telegram address:—
"Wurstfabrik".

Largest Sausage and Meat-Preserve Manufactory
in Germany.

Under continual municipal and veterinary control.

The highest prizes have been awarded to the firm at BERLIN, BRUSSELS, KIEL, LUBECK, &c.

The factory is fitted up in the most suitable manner, possesses large cooling plants in all rooms by means of its ice machines of latest construction, and thus is enabled to work equally well even in summer time.

As a speciality, the factory furnishes **Export goods, keeping well for a long time** and only in **best quality.**

Pureveyors to many large establishments, to the Army and Navy, to many German transatlantic steamers, and **is able to give satisfaction in every respect.**

To the tropics all sorts of sausages and meat-preserves as well as the finest ragouts are forwarded according to our own method, tried for many years and they will keep for any length of time.

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Alsatian Conservenfabrik

(Els. Conservenfabrik & Importgesellschaft)

Strasburg (Alsace).

Factory
at Schiltigheim
near Strasburg (Alsace).

Factory
at Paris
19 rue des Vertus.

Preserves of Fruits and Vegetables.

Specialities:—

Cherries mi-sucre (also said **Glacé Cherries, Dripped Cherries, Drained Cherries**).

Crystallized Strawberries

Mirabelles glacées

Greengages glacées

Carlsbad Plums, also said **Blue Plums, Stuffed Prunes, Wiesbaden Plums, Prunes confites, Prunes romaines.**

Lakritzia Lozenges

the best remedy

for Coughs, Colds, and Hoarseness.

"They are excellent, their beneficial effect is indisputable"

exclaimed **Mr. Kneipp** on the 9. Febr. 1895.

Are only sold in air-tight Metal-boxes.

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Erste bayerische
Krautverwertungs-Genossenschaft.

First Bavarian Association for the Realization of Cabbage limited was organized in the beginning of 1899 with 104 members, farmers of the parish **Ismaning near Munich,** who in general are occupied with producing cabbage.

The annual production of the association amounts in raw cabbage to 400000 Cwt. and this quantity is chiefly sold as Sourcrout at home and abroad. It is packed in tubs = 25—50 Kos. barrels 75—300 Kos. Chief Customers are the Wholesale dealers and Military Establishments of the German Empire.

Agents in all principal towns and there are store houses at **Munich, Augsburg,** &c.

By the producers Cabbages are cultivated up to 25 pounds pr. head ($12^1/_2$ Kos.) and the Ismaning Cabbage is especially adapted as Sourcrout.

The machines of the manufactory are set in motion by electric motors and up to 1000 Cwt. can be cut pr. day.

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J. FROMM,

Königlicher und Grossherzoglicher Hoflieferant

FRANKFURT A. M.

Fromm's Whortleberry Wine — Myrtillus Claret

still and sparkling.

Pure claret, rich in tannin, specially recommended by numerous medical authorities as a prophylactic and curative remedy and also invaluable stimulant to persons afflicted with weak digestion or for those suffering from chronic or acute diseases of the digestive organs, intestinal catarrhs, diarrhoea &c. Useful in cases of fevers, the Whorleberry-Wine is also a potent appetite stimulant and a powerful strengthening for the digestive organs. The Whortleberry-Wine is distinguished by dietetic properties of a high order which are not to be found in other Clarets.

Mixed with any kind of aerated water, it forms an agreeable refreshing and dietetic drink and is therefore a most palatable adjunct to the dinner table. Shipment in bottles and barrels. The effect of the Whortleberry — Vaccinium — Myrtillus — is known since ancient times and already favorably mentioned by Hippocrate from Kos (460—377) and by Claudius Galenus from Pergamum. In modern times the first authorities of Hygiene and Medicine state the wholesome and prophylactic effect of FROMM's Whortleberry Wine. Thus it is distinctly mentioned by the Nestor of Hygiene, Professor Dr. von PETTENKOFER at Munich, that FROMM's Myrtillus Claret agrees better considering its hygienic properties than other Clarets and thus renders a great service to suffering mankind. Theophylus Redwood, Ph. D. Professor of Chemistry and Pharmacy to the Pharmaceutical Society of Great-Britain, writes as follows in the Pharmacopecia:— "**Black Whortleberry:**— acidulous, refreshing, useful in fevers, also antiscorbute."

Sparkling Myrtillus Claret is produced according to Champagne in natural fermentation in the bottle and combines with the above described advantages of the Myrtillus Wine the well known stimulating effects of Champagne being rich in mousseux and its taste being very pleasant.

J. FROMM's Myrtillus Tablets contain the useful and efficacious constituents of the Whortleberry in a concentrated form, in combination with the purest cocoa, and constitute, in addition to their great dietetic value, a pleasant and suitable article of refreshment for persons either at home or while on a journey.

Export to all parts of the World.

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C. G. HARTMANN

FRANKFORT o. M.

Manufactory of Sausage

with steam power.

Speciality:—

Frankfort Sausages

preserved in tins.

All packages in favour are furnished.

Ask for price-currents.

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Manufactory of Goose-Liver-Pies.

Purveyor

from H. M. the King of Prussia
Emperor of Germany.

Export

12 Küss Str. 12

Telephon No. 307.

Stras- burg.

Albert Henry

M. Schott, Successor

Strasburg i. Alsace.

Purveyor

from H. M. the King of Italy.

Export

12 Küss Str. 12.

Telephon No. 307.

Distinctions:—

Of many highest Prizes, the Firm obtained at all Exhibitions its products were sent to, the following may be mentioned:—

Le Havre	World's Exhibition	1868 Silver Medal
Lyons	„ „	1872 Gold Medal
Amsterdam	„ „	1883 Silver Medal
Berlin	Culinary „	1885 Gold Medal
Freiburg i. B.	Industrial & Trades Exhibition	1891 Gold Medal
Paris	Culinary Exhibition	1891 Diploma of Honour
Frankfort o. M.	„ „	1893 Gold Medal, Prize of Honour
Bremen	„ „	1895 Gold Medal
Strasburg i. Als.	Industrial „	1895 Prize Medal, Diploma of Honour, Highest Dist.

Specialities:—

Goose-liver-pies in terrines, in crusts, goose-liver and game-pies canned for the Export and Summer supply, Parfait of goose-liver, Supreme of goose-liver, goose-liver- and game-bread canned, goose-liver-sausages, conserved goose-livers au naturel.

Exact information as to size, durability and the number of persons for whom the single pies are sufficient will be given by the

"Illustrated Price-list"

which, if desired, will be sent, free of charges.

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Frankfurter Würstchen

ADOLF JUNG

Wurstfabrikation mit Maschinenbetrieb

Frankfurt a/Main.

Goldene Medaille u. Ehrenpreis.

Frankfurt a/M.

Goldene Medaille u. Ehrenpreis

Cassel.

Absolute Garantie für volle Haltbarkeit.

ADOLF JUNG, FRANKFORT o. M.

Manufactory of Sausage

by machine power.

Speciality:—

Frankfort Sausages and preserved Sausages.

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F. W. Kamping

Buer (Bez. Osnabrück), Westfalen

Round cut

Hamburg cut

Paris cut

Göttinger cut

Rolled-Ham

Trade-Mark

Trade-Mark

Westphalian Manufactory of Hams

to be eaten raw and boiled.

Bologna Sausage, German Sausage, Ham Sausage, Salami.

My productions have been highly approved by His Majesty the Emperor of Austria-Hungary at the Vienna Exhibition and received the highest awards at:

London 1893, Vienna 1894, Mistelbach 1895, Berlin 1896, Vienna 1898.

All Diplomas of Honour entitle to the Gold Medal.

The firm was established in 1865 and from small beginnings has achieved its present position.

Its goods are sent to all parts of the world, so that its production shows an annual increase. The firm warrants the choicest goods to be forwarded and begs its patrons to be assured that all orders entrusted to it, shall receive careful attention.

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H. Kölsch Nachfolger

Proprietor **G. Stoll.**

Frankfort o. Main.

Largest wholesale business in Mineral Waters throughout Germany.

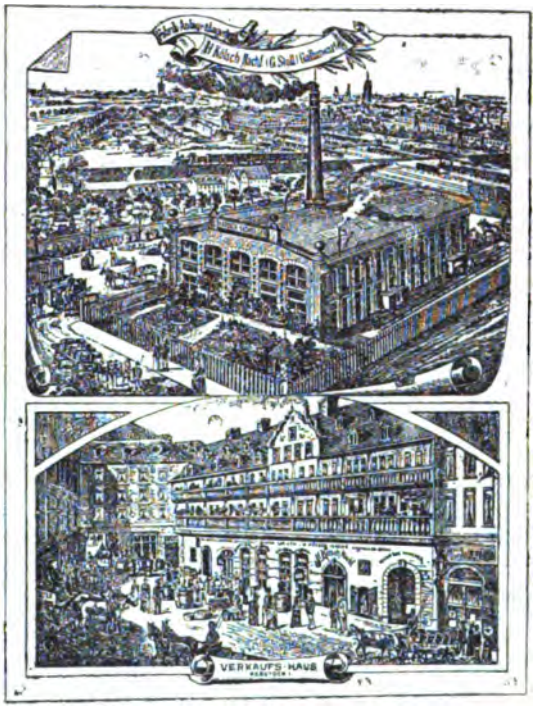
Sale and Export to all countries.

Speciality:—

Waggonloads composed of all natural Mineralwaters.

General Depot of all renowned Mineral Springs in Germany and foreign Countries.

Warehouse in **Ehrenbreitstein** near Coblenz o. Rh. for the Export.



Established 1830.

Principal Office:— **Rebstock 1.**

Factory and Warehouse **Höchsterstr. 11/13.**

Track to the Central Station.

Cheapest source of supply for all Dealers in Mineralwater at home and abroad.

Annual Sale:— **About 500,000 Bottles.**

Manufactory

of

Sourcrout, Cucumbers, Gherkins, salted and boiled Beans.

Speciality:— **Production on a large scale of these articles.**

Annual Production:—

About 300 000 Kos. Sourcrout, 8 000 000 Cucumbers, 4 000 000 Gherkins, &c.

14 Gold and Silver medals awarded.

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F. W. Krüger

Purveyor to the Royal Court of Prussia.

10 Gold and Silver Medals. ◇ ◈ ◇ **10 Gold and Silver Medals.**

Manufactory of preserved Herings and Export,

Telegraphic Address: **Heringskrüger.** **Barth on Baltic.** Telegraphic Address: **Heringskrüger.**

Specialities:

Manufactory of **Baltic fish preserves** (pickled, smoked, roasted) in 200 different kinds and packing for the transmarine Export, warranting that they will keep for 3 years.

Sales only to European Export firms through the medium of my representatives for the Export:

Messrs. **Harder & de Voss, Hamburg,** gr. Burstah, for Germany and the Netherlands.

Marc Levy, Paris, 17 Rue d'Enghien, for France.

W. Lovegrove, London, 12 St. Mary Axe, for England.

L. Schoentjes, Antwerp, for Belgium.

Walther Berghaus, Constantinople, for the Orient.

For the Export price-lists please to apply to my representatives who will be ready to forward them.

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A. Micha

Purveyor to the Royal Court

Berlin O. 17.

---

1. Speciality:— **Living Crabs.**

Shipment for France, Belgium, Holland, England
per
Branch **Deutz o. Rhine**

Purveyor's Arms.

Shipment for Germany:—
Berlin O. 17.

Trade Mark No. 12147.

2. Speciality:— **Crabs conserves.**

Gold Medal.

a) Crabs' Tails in bottles

b) Crabs' Butter in tin boxes.

Berlin 1880.

Established 1848.

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The Pâté de Foie Gras Factory

of

August Michel

Purveyor to the Court

Schiltigheim-Strasburg

is to-day the largest and most up-to-date in Strasburg and neighbourhood.

Situated in the part which produces the finest livers, and fitted up with all the improvements of the century this model factory with its unrivalled plants is well worth a visit.

Over forty of the highest awards (gold medals, diplomas of honour, Nichan-Iftikar order on the occasion of the Tunis Exhibition) are the best proofs of the great achievements of this factory, and in **1888** in **Brussels** and also in **1889** in **Cologne,** Mr. **August Michel** had the honour of being named a member of the Jury of the Exhibition.

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Trade-Mark.

E. Moitrier

Metz

Manufacturer of preserved:—

Vegetables, Fruits and Meats.

Manufactories situated at:—

Metz (Lorraine), **Paris, Bayonville** (Mthe et Melle), **Bagnols** (Gard).

Specialities:—

All kinds of:— **preserved Vegetables,**
" " " " **Fruits in tins** and **bottles,**
" " " " **Meats** and **game,**
" " **Finest** " **Truffles,**
" " **French Mushrooms.**

Different kinds of preserved Meats; to keep in every climate, for exportation to all countries.

Finest Brand on the German Market and most favourably known.

Guaranteed first-class qualities and perfect conservation.

Gold Medals by the following Exhibitions:—

Strasburg 1881. **Metz 1892.** ◇ **Bordeaux 1892.** **Paris 1894.** ◇ **Antwerp 1894.** **Lyons 1894.**

Sale rooms at **Paris:— Rue de Châteaudun 28.**

Require our Trade-mark!

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Gustav Panzer

Manufacturer of Sausages

Eisenberg, Thuringia.

Specialities:—

Cervelat-Sausages
Salami-Sausages.

Durably preserved to keep in every climate, for exportation.

Greatest manufactory at Eisenberg.

Exportation to all countries.

Quality guaranteed to be the finest on the market.

Highest awards

received:—

Leipzig 1878. **Zwickau 1881.**

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Eugen Panzer & Co.

Proprietors:—
Eugen Panzer and G. Pabst of the firm of Türk & Pabst.

Sausage Manufacturers
Eisenberg-Saasa, Thüringen.

Specialities:—

"Cervelat and" "Salami" Sausages

specially put up for Exportation.

Finest Quality. **Finest Quality.**

Exported to all parts of the world.

Modern factory equipped with all the most up to-date machinery capable of producing any quantity.

Only the finest raw materials are used in the manufacture of our Sausages. Their keeping qualities guaranteed.

Applications for prices and terms to be made to our Frankfort house.

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	Albert Rehse Sohn, Wülfel.	
Received by	Telegraphy of the German Empire. **Wülfel Telegraph Office.**	Issued at

Telegram from **Soeholt** W 1899 13. 7. at 5^{20} P. M.

The preserves with cooking apparatus you supplied us with, were tried at an excursion His Majesty the Emperor made yesterday with the Gentlemen of his suite into the mountains and have proved excellent. Though there was a strong wind on the mountain (3000 feet in height and covered with snow) the apparatus worked so well that within a few minutes the meal could be taken.

Freiherr von Lyncker,
Lord High Steward.

Digitized by Google

Raffauf's

Capsules of beef tea,

an article which has been quickly introduced all over the world. Convenience, excellent quality and moderate price are combined. A capsule diluted with boiling water will instantaneously produce a delicious cup of beef tea.

These capsules are packed in tin boxes of 1 doz or $^1/_2$ doz each.

Depot in **Paris** with

Mr. **Henri Petit,** Salaison, Boulevard Haussmann 38.

Rheinische Praeservenfabrik

Raffauf & Co.

Coblence on Rhine.

Large establishment provided with the latest machinery.

Digitized by Google

W. Schendel,

Purveyor to the Court

Lauenburg i. Pomerania.

Manufactory of
Pomeranian preserved Geese, choicest quality.

Speciality:—

Smoked Geese breasts.

Prizes awarded:—
Düsseldorf 1887 — Cologne o. Rh. 1893.

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No. 7184.

Heinrich Schmidt Nachf.

Frankfort (Main).

Telegr.-Address: **Heinschmidt.** **Established 1811.** **Telephone 1511.**

Manufactory of Sausages by Steam.

Universal reputation for Frankfort Sausages!

Export-Trade of smoked meats.

Specialities:—

Frankfort Sausages fresh and canned, as well as **delicate Hams with and without bones.**

Shipment only for resale. -- Agents or Customers in nearly all large cities of the world.

At all Exhibitions, where my goods were sent, I received the first prizes, viz:

World's Fair at Chicago 1893, Highest Distinction.
Dresden 1894, Gold Medal.
Frankfort o. M. 1894, Gold Medal and Price of Honour.
San Francisco 1894, Gold Medal and Diploma.

Agents in **Paris:**— Mr. **E. Perrey,** rue de crimée 184.
„ „ **Marseille:**— Mr. **F. Pion,** rue St. Savournin 28.
„ „ **Nizza:** — Mr. **A. Gemy,** rue Assalit.
„ „ **Bordeaux:**-- Messrs. **Reiss & Brady.**

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Türk & Pabst, Frankfort o. Main.

Manufacturers of the

World renowned Specialities:—

Finest Preserved:—

Genuine Frankfort-Sausages in tins.
Sauerkraut and Frankfort-Sausages in tins.
Sauerkraut in white wine.

Very best Quality.

Low Prices.

Made only from selected materials. ✲ Will keep in any climate.

In view of their low prices and splendid quality they will be found:—

"The cheapest and best Preserved Meats on the market."

Exported largely to all countries. Guaranteed to keep in any climate.

Highest Awards received at the following Exhibitions:

Düsseldorf 1887
Diploma of Honour.

Berlin 1894
First Prize.

Chicago 1893
Prize Medal.

Frankfort o. M. 1894
Gold Medal.

Berlin 1896 (Colonial-Exhibition)
Silver Medal.

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Section 59.

Sugar and sugarwares, spices.

Conserved fruits of excellent quality are manufactured principally at Metz, Strasburg and Schiltigheim in Alsace, in Rhine Hesse and the Palatinate. The best **table vinegar** and **mustard** are procured at Esslingen, the Rhine provinces &c. (vide also No. 20 and 21). **Coffee surrogates** are manufacturerd at Heilbronn, Ludwigsburg and Magdeburg. The salt-works at Luneburg bring **table salt** of admirable quality on the market.

The graphic statistical tables, prepared by the Union of German Chocolate Manufacturers give a very interesting insight into the industry in Chocolate and Cocoa. The **import** of raw cocoa has risen 669 per cent; since the founding of the German Empire (1871) until 1899 that of coffee on the other hand only 173 per cent. In Germany to-day more than five times as much cocoa and one and a half times as much tea, but only one sixth more coffee is **consumed** per head of the population than during the period of 1871—75. From 1882 to 1895 the number of German chocolate and cocoa factories has risen altogether from 120 to 168. In 1882 in all the works 2920 hands were employed as against 8747 in 1895.

The products of the German cocoa-wares industry have not only steadily risen in the estimation of the public at home, and ousted foreign competition, but have also gained a firm footing on the world's market. The import and export of ground cocoa, chocolate, cocoa in tables and chocolate surrogates amounted to the following figures in Metre centners:—

	Import.	Export.
1880	3082	533
1885	5330	504
1890	7437	1075
1895	8368	10385
1899	10012	13319

From this it will therefore be seen that the import of cocoa merchandise has been trebled since 1880 and that on the other hand the export is more than 25 times as great as that of 1880.

It is, however, not only in amount that the home production has risen, for the quality of the goods has at the same time also greatly improved; this progress is due in a great extent to the activity of the **Union of German Chocolate Manufacturers,** which represents one of the oldest associations of interested parties in Germany, and endeavours by most varied measures to guarantee the quality and purity of the products of the German Chocolate and Cocoa Industry.

Several attempts have been made in this section also to demonstrate the easy applicability of some diatetic preparations (vide Nos. 18, 23, 31, 34).

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FRITZ BRENNER

Devant-les-Ponts
near Metz, Lorraine.

Manufactory of Preserves.

Established 1878.

Telegram-Address:— **Brenner, Devantlesponts.**

Own Plantations. Highest prizes always awarded.

French Vegetables and **Preserved Fruits**
in glasses or canned.

Specialities:— **Fruits from Metz,**
Strawberries, Raspberries, Mirabelles, Greengages, Cherries,
Roman Prunes, Stuffed Prunes, Carlsbad Plums
in elegant wooden boxes.
Annual Production over 80 000 boxes.

Export to all countries.

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Erste Würzburger Conserven- und Chocoladenfabrik.

(First Würzburg Preserves und Chocolate Manufactory)

W. F. Wucherer & Co.,

Purveyors to the Royal Court of Bavaria,

Established 1869. **Würzburg-Sanderau.** **Important Export.**

Manufactory of fine specialities.

Chocolate figures, animals, fancy articles in original artificial execution, worked up in the finest style from models made in the factory of our own patents.

Fruit pulp in bottles, without sugar, with the full rich aroma of the fresh fruit for making ice-cream. An eminent article for Export to England and America.

Carlsbad-plums, in shoulder boxes à 1/4, 1/2, and 1/1 Kilo, also in great demand for England and America.

Frankonia-jelly-drops, a delicate novelty, rich in **natural** fruit aroma and acid, but more agreeable and not as hard as caramel bonbons, lasting for a long time, fit for Export and highly recommendable for hot countries.

Wucherer's Gum-Lozenges are very good for moistening and cooling irritated throats. Relieve attacks of coughing and hoarseness immediately. Entirely harmless, of pleasant taste, lasting, cheap.

Wucherer's sport lozenges with kola, strengthen, refresh and raise the muscular power, they are consequently highly recommendable to bicyclists, tourists, horsemen, huntsmen, to soldiers and sportsmen in general.

Both articles, packed up for the Export in small tin-boxes find a ready market.

Special price-lists and prospects in great selection always at service.

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The chocolate from the factory of

de Giorgi Bros., Frankfort o. M.

is prepared **pure** with the most careful selection and combination of the raw materials in the most accomplished manner, being made only of Cocoa, Sugar and eventually of Spices and therefore since more than a century is justly and deservedly appreciated.

Established in 1778, the factory, on account of its strict probity in manufacturing only pure chocolate, obtained from the Elector and Archbishop **Frederick Charles Joseph von Erthal** at Mayence, in 1787 a special privilege, entitling it to make use of the Electorial arms on its labels, and since that time the firm uses the wheel as a trade-mark.

The house has always adhered to the principle of manufacturing a perfect pure article; moreover, it possesses the best machinery and meets the requirements of the present time in every regard.

The factory further recommends

Cocoa in plates

Chocolate-Couverture

Medicinal Chocolate and Cocoas

according to prescription

Cocoa-Powder, Pure Cocoa free from oil.

Chocolate pastils, Pralinés and Dessert.

Bonbonnières and Attraps.

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The Manufatory

of

Cocoa, Chocolate, Confectionery, Marchpane and Wafers

of

Hartwig & Vogel, Dresden

started work in 1870 with 40 work-men and a steam-engine of 25 horse-power. To-day the firm is one of the largest and most important of its branch in Germany. The factory is equipped with all the latest and most improved machinery and about **1600 hands** are employed, who annually work up the enormous quantity of $3^1/_2$ million (German) pounds of cocoa beans, $4^1/_4$ million pounds of sugar and $2^1/_2$ million pounds of other materials.

A **branch factory** has been established at **Bodenbach** (Bohemia), which, although only in operation since 7 years, already employs more than **300 workmen.**

Specialities of the firm are **soluble cocoa,** the finest brand of which is **"Cocoa Vero".** The manufacturers of "Cocoa Vero" claim, that it is the best, that is made and that it is unsurpassed in quality by any other German or foreign product. The great popularity it enjoys in Germany and wherever it has been introduced and the splendid certificates of its wonderful **quality** and **purity,** of its **perfect taste** and **mild aroma,** furnish the best proof of its excellence.

A further speciality of the firm are the sanitary cocoas, for instance **Oatmeal-, Acorn-, Eucasin-, Albumen-Cocoa, &c.**

The variety of the other articles made in the manufactory such as chocolates, confectionery of all kinds, marchpane, &c., is such a great one, that it would lead too far to enumerate them. It may only be mentioned, that 32 State-, **Gold-** and **Silver-Medals** have been **awarded** to these excellent products. **Branch establishments** under the name and management of the firm have been erected in BERLIN, VIENNA, HAMBURG, STETTIN, LEIPZIG, FRANKFORT O.M., CASSEL, STRASBURG and ANNABERG (Saxony).

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Manufactory

of

Essential Oils, Essences,

Colours for Sugar,

Natural Fruit Extracts

and

Colours for Objects of Nourishment.

Distillery of Cognac,

Pressing of Fruit-Juice and Pressing of Fruit-Wine.

Steam-power.

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E. C. F. Herrmann
Hannover I
Manufactory of Comestibles.

Established 1891.

Employs about 110 Workmen.

Specialities:—

"Herrmann's Jelly Extracts", "Herrmann's Milk Jelly Extracts",
a perfect novel prominent feature in the culinary line, to be had in "Raspberry", "Strawberry", "Current", "Pine apple", "Lemon" "Vanilla", "Woodruff" "Orange" flavour, furnish, by the addition of water or milk and sugar the most delicious and refreshing dessert.
1 Package at 4 d. resp. 3 d. gives about 3/4 Kos of finest fruit Jam.
——— Sales in the first year about 3 1/2 million of Packages. ———

"Herrmann's Vanilla Sauce Powder."
1 Package at 3 halfd. with the addition of milk and sugar without egg and vanilla gives, a delicious Vanilla Sauce, suited for Puddings, Flammeries, Jelly, &c. &c.
——— Sales in the first year about 1 1/2 million of Packages. ———

"Herrmann's Jelly and Marmelade Dessert Fruits" à la russe
are distinguished for aroma and delicate taste. They are sold in handsome boxes containing 2 Kos à 3s. pr. Kilo and in elegant cartoons for 1s. 3d. — 1s. 4d. and 1 — 1s. 3d. These articles are to be had in Slices of Orange and Lemon and entire, such as "Mandarins", "Raspberries", "Strawberries", "Pine apples," also in mixed "Jam and Marmelade fruits."

"Herrmann's Red-Groat-Powder"
gives, by adding only Water and Sugar, a delicious dessert which is much liked.
1 Package at 3 d. furnishes about 3/4 Kos Red Groats with a delicious flavour of current and Raspberry.

"Herrmann's Aspic or Jelly Powder"
for game, fish, fowls, cotelettes, calf's head, pies, &c. &c.

Further Specialities:— **Pudding Powder in 9 different qualities, Baking-Powders, "Probat" Vanillin Sugar, Winesoup-Powder, prepared Cacaos and Oats Cacaos."**

In purchasing please note the Trade Mark "Hermann's Monument", as only this mark affords a guarantee for a prime quality.

Prizes have been awarded at all Exhibitions, my goods were sent to.

Herrmann's productions are for sale in most business houses in all larger places of Germany, Austria, Denmark, Sweden, Norway, the Netherlands, Switzerland, &c. &c.

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Trade-Mark "**Sarotti**" warrants **a good quality.**

Cocoa. Chocolate.

Sarotti.

Specialities:—

Cocoa without oil. **Choicest Chocolates** for **Eating** and **Drinking,** in **Plates** and for **Dessert.**

Excellent Confectionery for **Dessert.**
Naturell-Dessert. **Excellent Fruit-Paste.**

Marchpane in substance.
Marchpane in most complete execution.

Hoffmann & Tiede, Berlin SW. Bellealliancestr. 81.

Manufacturers of the Trade-Mark **Sarotti.**

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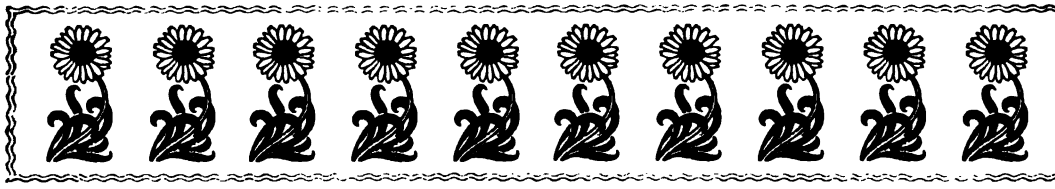

Who has not heard of **Father Kneipp,** the great philanthropist, who through his doctrine of the beneficial virtue of the water has acquired world wide fame. It was **Father Kneipp,** who with all the energy peculiar to him, first preached the necessity for man to return to the way of life agreeable to nature. In the latter, the question of nutrition occupies the first place, since it is an almost general belief that man cannot do without stimulants, such as alcohol, coffee, tea, &c. If people only knew their injurious effects!

Father Kneipp being well aware of this, thought it especially necessary to combat the Coffee. On his initiative the firm Kathreiner of Munich tried to find a healthy substitute for Coffee and in this they succeeded in the most complete way, by impregnating malt especially prepared, with an extract from the Coffee fruit. By this peculiar process, which has been protected in almost every civilized country by letters-patent, the malt acquires both the taste and aromatic flavour of the Coffee, without however, assuming the injurious principles of the latter. This ideal product, whose great hygienic value has been recognized by the most eminent medical authorities of all countries, has now become a much liked article and in a short space of time known nearly all over the world.

To-day the article is manufactured in Germany, Austria, Italy, France, Sweden, Norway, Russia, Switzerland and the United States, and depots are entertained in Holland and Belgium.

14 gold medals and numerous awards of honour prove the pre-eminence of the product and an annual total sale of more than 26 million lbs. Engl. shows its great importance considered from a point of view of political economy.

Kathreiner's Malt Coffee

is also used as an addition to Coffee in many thousands of households, as it improves its taste besides lessening its pernicious effects.

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Saline (Salt-Works) Lüneburg.

The Saline Lüneburg, situated about 40 Km south of Hamburg in the province of Hanover, is one of the largest salt works of Germany and exists **already more than a thousand years.**

It manufactures from pure saturated brine the well known **"Lüneburger Salt"** in all dimensions of crystal, very coarse, coarse, middling coarse, fine, very fine, &c.

The "Lüneburger Salt" on account of its peculiar chemical **composition,** its white colour and beauty of the crystals and sharp briny and **good taste,** its **easy solubility, great volume** and other excellent properties is well adapted especially for **kitchen** and **household** uses, as **table salt,** for **Dairies** and **Margarine factories,** for salting **meats, fish,** &c. &c. and enjoys a high reputation not only in Germany but also in foreign countries.

The Salt Works which annually produce about 30 million Kos and where about 200 workmen are occupied, exports largely to **Denmark, Sweden, Norway, Finland, Russia, England, France, Belgium, America, Africa and Australia.**

The "Lüneburger Salt" which at many of the principal Exhibitions such as at Paris, Vienna, Hanover, Hamburg, Bremen, Lübeck, Meklenburg, Bergen (Norway), &c. has been awarded the **highest Prizes,** is supplied in bags of 50/100 Kgs and Barrels of 150 Kgs.

As other salt purporting to be **"Lüneburger Salt"** is largely sent to foreign markets, attention is called to the **Trademark** and the **lead** on every bag and barrel.

With the Salt-Works a **Soda factory** is connected which prepares crystallised Soda and as a speciality a fine crystallised Soda and also a **Bathing Establishment.**

The Salt-Works are managed by Directors, but controlled by the Prussian Government which is also interested in them.

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Stollwerck Brothers, Cologne.

By special appointment purveyors to H. M. The Emperor William II.
H. R. H. The Prince of Wales and to 26. European Courts.
Manufactories in Cologne, Berlin and Pressburg.
Branch Houses in Breslau, Frankfort o/M., Munich, Vienna, Brussels, Amsterdam, London, New-York and Chicago.
Proprietors:— **Peter Josef, Henry, Ludwig and Charles Stollwerck.**
Special Factory in **Cologne** for the manufacture of Chocolate, &c. for abroad with raw materials free of German duty.
——— The business was founded in 1840. ———
by Mr. **Franz Stollwerck,** the father of the present Proprietors and joint in 1876 with the firm **Stollwerck Bros.** founded in 1871.

The firm manufactures principally fine Cocoas and Chocolates, high class confectionery and hygienic preparations of which are remarkable:— Dr. Michaelis Tonic-Cocoa, Mutase-Chocolate and Mutase-Cocoa Bonbons for sparkling lemonades, nourishment for children, which is made with assistance of the professors von Liebig and Dr. König and which substitutes the natural nourishment of the mother.

67 Price Medals recognize the excellence of Stollwerck's manufactures. Stollwercks factories employed 2200 hands at the end of 1899, at present the largest establishment of the branch in Germany.

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Section 60.

Wines and spirits.

The German wine growers are exhibiting their products in a separate section, so that within the limits of our collective exhibition only German **Cognac manufacturers** are represented by the first firms in this branch of industry.

The endeavours of German Cognac manufacturers to bestow more and more attention to the quality of the product, to make a more careful and judicious selection of the wines to be employed, as well as to perfect their arrangements for manufacturing and storing, have proved very successful. The official statistics as to the distilling business give full information concerning the steady increase in the cognac manufacture and demonstrate best the progress of this branch of industry, both as regards quality and quantity.

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Albert Buchholz.

Largest Cognac Distillery in Germany, according to Official Statistics.

Principal Establishment **Grünberg, Silesia.**

Branches at **Cologne, Munich, Leipzig;**

for Austria-Hungaria:— Distillery **Krems o. Donau (Vienna).**

The highest Prizes.

Export to all countries of the world.

Certain names characterize an aera for the Industry of the German wines of which the Cognac is distilled. The name of

Albert Buchholz

has penetrated far beyond the sphere of specialists at home and abroad. In the beginning, the firm manufactured only for Germany, until ten years ago, it was urged to export also to foreign countries. Thus the Cognac Mark »Albert Buchholz« constantly opened up new markets and maintained them constantly, and the mark now ranks high among all Cognac marks. Its Cognac is now sold in all civilized parts of the world.

Export houses bring the respective productions on account of their goodness and low prices to the World's market. Besides many prizes, the firm carried off one of the highest distinctions at the World's Exhibition, Chicago 1893 in the sphere of Cognac Industry.

At places where the firm is not represented, good Agents with first rate references will please apply to the chief Establishment at Grünberg, Silesia.

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M. Canthal Wwe., Hanau o. Main.

Established 1823.

In partnership since 1883
with the Firm E. SPATZ SÖHNE, Hanau
and since 1892
with the Firm B. TEUBNER, Hanau.

Proprietor FRITZ CANTHAL
since July 11th. 1873.

The firm is occupied with the manufacture and sale of Spirits of all kinds.

The total supply in Spirits and Brandies amounts to ca. 500000 Litres absolut Alcohol pr year.

The manufacturing of the liquors is done by distillation with steam.

In the **distillery** however they work only with direct firing in order to obtain the full aroma of the Wine- and Fruit brandies. The Distilling apparatus for Wines is from Endrivet fils, Jonzac.

The firm sets a special value on obtaining distilments of wine of sound and pure **Naturalwines** and to offer such to the wholesale traffic as the best basis to manufacture Cognacs at low prices. It makes such distilments to a strength of 65—67%, and being **perfectly pure** and having remained without any artificial admixture, enable to recognize the character and development of the distilment of wines of different sites.

Of **German Wines** productions of Alsace-, Baden-Palatinate-, Rhenish-Hesse- and Moselle-wines are shown. Of **French Wines** those of the Charente, and of **Italian Wines** those of Apulia, distilments are also taken and samples will be furnished.

Of Fruit-Brandies samples of Kirsch- and Zwetschenwasser are to be had.

These productions are nearly without exception brought to market in Barrels and therefore the firm has abstained from labeling bottles.

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Prize awarded:
Frankfort o. M.
1886.

Prize awarded:
Chicago
1893.

Specialities:—

Zwetschenwasser
(Quetsch).

Kirschwasser
(Kirsch).

Cognac naturel

pure wine.

According to the analysis of first authorities a **production of destillation of natural wine containing no sugar,** for **persons suffering from diabetes, pains in the chest, fever** &c. &c.

Frankfurter Cognac-Brennerei

(Distillery of Cognac)

Gebrüder Adler-Schott

Frankfort o. Main.

Prize awarded:
Frankfort o. M.
1894.

Prize awarded:
Wiesbaden
1896.

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C. T. HÜNLICH

WILTHEN, SAXONY.

Established 1842. **Established 1842.**

Distillery

of

Cognac, Kirsch, Slivowitz, &c.

Pressing

of

Fruit-Juices and Fruit-Wine.

Fruit-Syrups, Liquors.

Agent for Export:—

Schulz & Schröder, Hamburg, Gr. Burstah 25 I.

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Herm. Jos. Peters & Co. Successor

Cologne o. Rhine, Germany.

Steam-Power

Distillery of Liquors and Punch Manufactory.

All sorts of Bitters and Bitter-Liquors.

Pressing of Fruit-Juice.

Markets:— Germany, America, the Indies and South-Africa.

The yearly output

amounts to 3000000 Litres whereof about 250000 Bottles.

Distinctions:—

Prussian State Medal; highest awards for Liquors and Punches, Trades Exhibition Düsseldorf 1880.

Highest awards. Gold medals and Diplomas at the Exhibitions at Cologne, Rheydt, Cleves and Wiesbaden.

Number of Employees pr. day: – 46 persons.

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Georg Scherer & Co.

Langen, **near Darmstadt.**

Cognac-Distillery.

Manufactory of Liquor.

Our manufactory is according to the statistical returns of the German Empire one of the largest

Cognac-Distilleries of Germany.

Furnished with stills of the best systems, steam engines, plants for electric light, cellars for fermenting with steam heating,

a large stock of wine and Cognac,

we furnish the most priceworthy Cognacs for **Wholesale dealers** and for **the Export.**

Offers solicited.

Georg Scherer & Co.

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Section 61.

Syrups and liqueurs, various spirits, alcohol for industrial purposes.

This branch of industry is very extensive in Germany and its capacity is likewise of a very high standard.

The best known is the **manufacture of liqueurs** at Berlin, Posen, Silesia, Cologne, Langen in Hesse and Mülhausen in Alsace.

Mention must also be made of the manufacture of

Syrups (ingredients for punch) at Düsseldorf, Aix-la-chapelle,
Kirschwasser in the Black Forest and Hesse,
Steinhäger at Steinhagen in Westphalia,
Nordhäuser at Nordhausen,
Cornbrandy at Isselhorst in Westphalia,
Aromatique &c. at Neudietendorf and Meiningen,
Boonekamp at Rheinberg,
Angosturabitters at Hamburg, as well as a great variety of similar products; to mention all of these, however, would require too much space.

Some of the most important brands enjoy a worldwide reputation and are shipped to all quarters of the globe.

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E. F. Elmendorf, Isselhorst (Westphalia)

Distiller of Whiskey,
Manufacturer of pressed yeast,
Rectifying Establishment and Malt-Factory.

Established 1689.

Articles on Exhibition.

3 Bottles of Whiskey, Trade-Mark "Elmendörfer",
1 Bottle of Rye-Spirit, unrectified,
1 „ of Rye-Spirit, rectified.
1 „ of Fusel, 1 Bottle of Aldehyd.

Speciality:—

Elmendörfer, fine old Whiskey.

Elmendörfer, is a mild, pure old Whiskey, free of Fusel, distilled of the finest corn especially of malt, recommended by the **medical faculties** in place of **Cognac**, and as such received a Prize at the

World's Fair Chicago 1893.

Of an agreeable taste in **aerated water, milk** and **tea,** excellent as **grog** and indispensable for rendering impure water drinkable. The valuable properties of this are shown by the numerous orders received from the Colonies, warranting the good qualities of the **"Elmendörfer"** and it is also regularly kept on table by the officers of the Imperial German Navy.

Forwarded from ware-houses free of duty. Careful packing for shipping is guaranteed. Numerous Gold Medals and First Prizes.

Statistics:— The Firm owns:— **Two distilleries,** one **with** and one **without** a yeast-manufactory, from whence during the last year there were produced and shipped:—
about 700 000 Bottles of Whiskey of the special Trade-Mark **"Elmendörfer",**
„ 510 000 Litres Whiskey in Barrels.
„ 7 984,000 Litres of residuary matter were used as fodder.
The following materials were used:—
about 1 284 000 Kos. grain (Rye and Malt), to work these, there were used
„ 1 480 000 Kos. Coal,
The Distillery is supplied with machinery of the latest construction, 4 Boilers (over 300 horse-power), large rectifying apparatuses, electric light, spacious store rooms and large rooms for the goods not liable to duty. In its own malting house, built according to the most improved system, the malt required for the two distilleries is made.

The firm was established already in 1689 and supplies none but the **choicest Brandies,** prepared **in its own distilleries.**

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OSCAR GROSSMANN,

late August Bürger,

Spirit Refinery,

Established 1852. **Dresden.** 30 Workmen.

Proprietor:— **Max Hofmann.**

o o o Annual sale 8 Millions Litres of Spirit. o o o

Prizes awarded:—

Antwerp	1895:—	Gold medal.
Suez	1898:—	Grand Prix and Gold Medal.
Cairo	1897:—	Gold Medal.
Dresden	1875:—	Gold Medal.

****

The Works contain all apparatuses of the latest construction and the most recent appliances of Refining have been introduced. The whole plant in all its details is a model in every respect with own track, coopershops, lock smith shops operated by machines and 14 Railway boiler waggons for transporting the Spirit.

The Trade-Marks

Corona and Suprema

have acquired a high reputation among the professional men and their chemical analysis has proved them to be the most perfect article of its kind, that possibly could be produced.

The firm has 15 Depots in the different parts of Germany.

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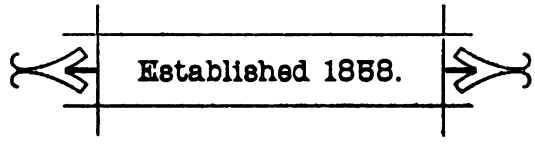
Max Homburger

Distillery

Karlsruhe, Baden.



Specialities:—

Schwarzwälder Kirschwasser (Kirsch)

Zwetschgenwasser (Quetsch)

Spirit of Mirabelles

Spirit of Whortle-berries.

Highest Distinctions

at all Exhibitions, my productions were sent to:

Brussels	**1891**	**Gold Medal.**
Leipzig	**1892**	**Silver Medal.**
Berlin	**1892**	**Gold Medal.**
Cologne	**1893**	**Diploma of Honour. and Large Gold Medal.**
Bordeaux	**1897**	**Gold Medal.**

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H. C. König

Steinhagen, Westphalia.

Distillery of the "Genuine Steinhäger"

Distillery of Geneva
and Manufactory of Pressed Yeast.

---

90 Gold and State Medals, &c.

Prizes obtained at the World's Exhibitions
Amsterdam 1883 and Chicago 1893.

Agents for the Export:—

Harder & de Voss, Hamburg,

where Sampleboxes with 12 Jars, each of 1 Liter are for sale at low prices.

"Steinhäger" (Genever) is a first class geneva, working exceptionally well on the bladder and kidney after beer, water, wine, &c. has been drunk. It is a protection against contagious diseases and is very recommendable, if Influenza, Cholera, Malaria and Typhus break out. If solid foods, which are difficult to digest have been partaken of, **"Steinhäger"** should be drunk. "Steinhäger" is also recommended by medical men against indigestion.

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Echter Trierischer Wein-Punsch.

(Genuine Wine-Punch of Treves.)

Gesetzlich geschützt.

This punch produced as one of my specialities of pure Moselle and Saar wines since many years, is an excellent liquor during the cold seasons. In consequence of its easily agreeing qualities and warming effects, it enjoys an increasing favour and extension.

It forms a very welcome drink at festivities, Hunting parties, Balls, Theatres, Sleighingparties, &c. &c. But especially in military circles this punch is well introduced which is shown by the numerous orders coming in from places where manoeuvres take place and troops are drilled. By the physicians of this part of the country it is well recommended, and they have a high opinion of it.

At the International Exhibition of means of nourishment at Luxemburg, my manufacture was distinguished with the silver medal.

In bottles this punch will keep well for years and will lose nothing of its high qualities.

The Wine-Punch of Treves is furnished ready for use; consequently it is **no Essence.** Therefore it is to be warmed in a pure vessel **without any addition,** but is absolutely not allowed to boil again, whereby it would considerably lose in goodness; then it is served up in warm glasses.

Price pr. Bottle 1.80 M. glass included.

J. Heinrich Kufs

Treves o. Mosel.

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Landauer & Macholl

Distillers

Heilbronn

Established 1860.

Kirschwasser

Zwetschgenwasser (Quetsch)

Kümmel

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"Vierkleeblatt"-Whiskey

from the

Whiskey Distillery

of

Julius Lappe,

Neudietendorf, Thuringia.

A carefully distilled product of fermentation made of home grown essentially malted corn, which free from all injurious admixtures has received the best maturity in the barrel. By means of these qualities, the Vierkleeblatt (four leaved clover) Whiskey can be recommended as an agreeable first rate drink in every regard.

It is bottled by the firm **Th. Lappe, Neudietendorf** and there to be had.

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Since many years well known and appreciated at home and abroad on account of its agreeable and beneficial qualities, highly recommended by divers medical authorities as a remedy against disorders of the stomach and indigestion, it has excellently stood the test especially as a preservative against diseases of the organs of digestion.

Certificates are in hand from:— Medical Councellor Dr. **W. Bode, Bad Nauheim;** Dr. med. **E Jacobi, Neudietendorf;** Medical Councellor Dr. **E. H. Nicolai, Arnstadt;** Dr. **H. C. Bartlett, London;** Dr. **Jul. Hertz,** chemist, **Jena,** &c.

Medals awarded at Exhibitions in the Jnland:—

Merseburg 1865, Wittenberg 1869, Eger 1871, Halle o/S. 1881, Erfurt 1894, Lübeck 1895, Berlin, Colonial Exhibition 1896, Leipzig 1897.

Medals at Exhibitions abroad:—

Sydney 1879, Porto Allegre 1881, Amsterdam 1883, Antwerp 1885, World's Fair Chicago 1893, Medal and Diploma.

Export to all parts of the World.

Sole Agents for the United States of North America: —Messrs. H. A. Bätjer & Co., New-York.

Thüringer Bergthau.

(Thüringian Dew of Mountains.)

A liquor manufactured from the purest drugs of a very agreeable taste by its excellent aroma, so that in a comparatively short time it has found great favour and has introduced itself especially as a table liquor.

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Henry Loebel, Hamburg.

Angostura-Bitters.

Trade-Mark "Orruro".

Steady increasing export trade with transmarine countries for years.

Well known and popular quality.

Gold and Silver Medals, Antwerp 1894.

Per original case cocketted, containing 24/2 original bottles Lstr. 1.–.–.

Cases free. Free on board Hamburg.
Elegant show-cards free in each Case.

Cable address:— **Angostura, Hamburg.**

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Lucca Company
Hamburg.

a specialty
of extrafine flavoured Cordial.

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OTTO OBERFÖLL

Achern

(Baden, Black Forest).

Black Forest Kirschwasser and Zwetschenwasser

Steam-Distillery.

Most important house, established 1870.

Exportation to all Countries.

Represented:—

for the United States of North America:—

by Messrs. **H. A. Bätjer & Co., New-York,** 77 Water Str.;

for Holland and the colonies:—

by Messrs. **M. Merens & Co., Amsterdam,** 144 Prins Hendrikkade;

for Australia:—

by Mr. **Arthur Mueller, Melbourne,** 34 Queen Str.

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Th. Ripke, Hamburg.

Proprietor: — **Alphons Libbertz.**

Manufactory for Export and German Zollverein

of Dr. Teodoro Meinhard's Succr. "Angostura Bitters".

It was in 1866 in the Town of Ciudad Bolivar in Venezuela, then called Angostura, that the Bitters named after it, was first manufactured by Dr. Teodoro Meinhard and brought to market. Immediately, the stomachic beverage, on account of its excellent qualities found a rapid sale.

But the high duty on spirits levied by Venezuela for which, in Exporting, no drawback is allowed, rendered the traffic to other countries very difficult.

Consequently, Dr. Meinhard, like many other manufacturers was obliged to seek other places for Export.

The free traffic of Hamburg and its extensive connections with transmarine countries induced him to establish a branch there.

For this purpose he went to Hamburg in 1875 and there he established in person a branch. The enterprise has proved to be a complete success. The sale of "Angostura Bitters" has since been quadrupled. The home consumption has increased, and this article is also shipped to all over sea countries.

Diplomas have been awarded to the "Bitters" at many Exhibitions, among others with **medals** at the **Paris Exhibition** 1878, **Bordeaux** 1882 and **Hamburg** 1889.

In consequence of the death of Dr. Teodoro Meinhard several years ago, and that of his widow, the branch establishment having lost its character of such, and being now the only house, where the world renowned "Bitters" is made and strictly in accordance with the directions of its Inventor, the Government required a change of the labels used hitherto and their being registered for the legal protection of Trade Marks.

This was done in October 1897, and aside the new label is produced.

Please address orders for Germany, Austria-Hungary and Belgium to Mr. George Pflümer, Hameln o. Weser; orders for Export to over-sea countries should be addressed **direct** to the Factory at Hamburg.

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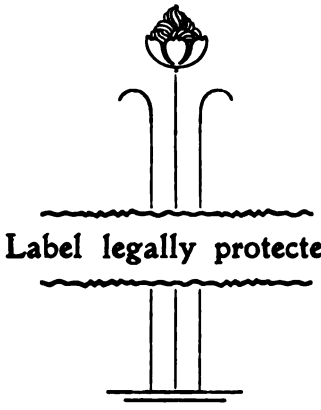
Emil Wilh. Sehmisch

Scheibenberg (Kgr. Sachsen).



Label legally protected.

Label legally protected.

The **Liquor of Herbs,** manufactured after my own recipe, consisting of the **finest** herbs and spices, the **finest** wine-spirit, the **finest** prime white candy-sticks with a rich addition of **genuine French Cognac,** without applying any means of colouring, clarifying or giving it an aromatic flavour, is a wholesome dessert-liquor of an agreeable taste.

Price pr. original-box = 12 Bottles of about $^3/_8$ Liter M. 12.60 to be delivered at Scheibenberg incl. Packing.

Terms 3 Months = Cash 2% Discount. Place of Realization: — Scheibenberg.

For the first orders references are solicited. — Agents wanted.

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H. W. Schlichte,

Steinhagen (Westfalia)

Largest and oldest Steinhäger as also Cognac and Geneva Steam Distillery.

"Steinhäger"

(finest and most wholesome Geneva-Gin),

has a warming and stimulating effect upon the Stomach Nerves, strengthens the stomach and promotes digestion.

In case of want of appetite, indigestion and Stomach complaints of every kind, it is the most approved household medicine. It is especially recommended as a protection against the influence of the change of weather and climate, as well as the best preservative against contagious diseases. Owing to its rich contents of Juniper, Steinhäger is frequently used as a most rational remedy against dropsy and the urinary organs.

"Cognac"

is distilled according to an approved process from German Rhenish- and Moselle-Wine as well as from better French Charente Wines.

"Goldkorn"

is an old Geneva specially treated, but by means of the thickmashing process made only of Rye and Malt and perfectly pure.

According to the extensive inquiries made in consequence of my directions, it is doubtless, that Steinhäger was manufactured here already in the 15th Century as an Extract from Juniper-berries.

My firm, existing here already since 1777 as a Distillery on a large scale, and from 1846—1873 was the only Distillery existing at Steinhagen, daily distils more than 2000 Liter and sells its productions all over the world.

The productions of the firm **H. W. Schlichte** received prizes at 93 Exhibitions at home and abroad, among them **1 Gold State Medal, the great Medal Chicago 93,** as also 14 Prizes of Honour and 42 Gold Medals.

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H. Underberg-Albrecht at Rheinberg on the Lower Rhine,

Inventor and sole Distiller of the **Underberg-Boonekamp**

Trade mark registered in all countries.

under the trade mark:— **Semper idem.**
Appointed to the Court to His Majesty the Emperor and King William II &c. &c.

Export to all parts of the world — Special Agents for North America and Canada:— Messrs. Luyties Brothers New York. Patented through out France. — Imported to Russia by Ukase of the Emperor of Russia.

Underberg-Boonekamp since more than half a century known to the trade has attained a world-wide reputation and is still gaining in popularity. From the very beginning, in the year of 1846 when the firm was established, **Underberg-Boonekamp** proved to be a success, finding equally favor abroad as at home, so that to-day **Underberg-Boonekamp** is known and appreciated throughout the civilized world. The enormous propagation and the steadily increasing sale of **Underberg-Boonekamp** — the make of which is the firm's absolute secret — is entirely due to the invaluable properties and excellent quality, owing to which alone **Underberg-Boonekamp** has forced its way through the world growing indispensable with the public at large. On account of its superiority and in recognition of its beneficient properties and its inherent efficacy ever remaining the same and universally testified to, **Underberg-Boonekamp** with remarkable unanimity has been awarded to 24 Medals at the Exhibitions of Düsseldorf 1852, Munich 1854, Paris 1855, London 1862, Cologne 1865, Dublin 1865, Oporto 1865, Paris 1867, Wittenberg 1869, Altona 1869, Bremen 1874, Cologne 1875, Philadelphia 1876, Sydney 1879, Melbourne 1880, Cleve 1881, Porto-Alegre 1881, Bordeaux 1882, Amsterdam 1883, Calcutta 1883/84, Antwerp 1885, Cologne 1885, Adelaide 1887, Brussels 1888, Melbourne 1888, Chicago 1893, no doubt an unmistakable testimony to the unsurpassed quality of **Underberg-Boonekamp**. Other distinctions not less noteworthy have been granted to **Underberg-Boonekamp.** The late Emperor and King William the First had most graciously deigned to appoint the now deceased inventor and sole distiller of the **Underberg-Boonekamp,** Mr. **Hubert Underberg** at Rheinberg on the Lower Rhine, Purveyor to His Court. This honour has also been conferred upon his son, the present proprietor of the Firm, Mr. **Hubert Underberg** by His Majesty the Emperor and King William the Second. The Firm of **H. Underberg-Albrecht** has moreover been appointed Purveyer to the Court of His Majesty, the King of Bavaria, His Royal Highness Prince Frederick of Prussia, His Royal Highness Prince Charles Anton of Hohenzollern-Sigmaringen, and of His Majesty King Lewis I of Portugal.

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Section 62.

Various beverages.

Wines made from fruit and berries, which in former years were prepared at home almost exclusively for home consumption by the manufacturer, have in the course of time grown to be an important article of commerce in Germany and have also been introduced into the colonies with marked success. The comparatively small percentage of alcohol, the agreeable taste of fruit, combined with the mild effect of the fruit acid, the tannine they contain, ensure to these beverages a constantly increasing popularity. From an originally small beginning it has grown into a large Industry, which has especially developed in districts where fruit is plentiful; by making use of all modern technical appliances as regards cellerage, and also from the good quality of its products, it is constantly gaining new fields of output for its consumption. Now, German wines made from berries and fruit, of which Frankfort o. M. may be mentioned as the principal centre of production, are exported to all parts of the globe.

The **Brewing Industry** is quite a specific German Industry. It has developed in many parts of Germany with gigantic strides from an agricultural subsidiary business into a powerful wholesale Industry. Large brewing establishments are to be found in all the principal cities of Germany. In special districts specific types of beer are manufactured to suit the different tastes of consumers and on the basis of old historical processes: while in other districts people incline to one or the other of these typical kinds of beer. Thus Munich beer, as well as those brewed at Erlangen, Kulmbach, Nuremberg, Dortmund, Grätz, Berlin white beer, &c. have each quite a distinctive character which they have maintained from remote times and which have become models for many other brewers.

The principal types of these different beers will be found represented in our collective exhibition.

German beer is drunk all over the world. **Bavarian breweries** export by far the most beer, but there are also some important export breweries in North Germany.

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Erlangen (Bavaria)

Actienbrauerei Erlangen

vormals Gebrüder Reif

Joint-Stock Brewery Erlangen, late Reif Brothers.

Export Brewery existing since over 100 year with an important Export, established as a Joint-Stock Enterprise since 1896, enabled to produce up to 100000 Hektolitres, large Maltery, 40 Workmen, an excellent Beer, **keeping well for a very long time** and agreeing well, of midde and dark colours.

Speciality:— Exquisite light Tablebeer

(Erlanger Gold.)

Latest highest distinctions:

1) Universal General German Exhibition of victuals and means of nourishment: Brunswick 1893 **Gold Medal.**
2) Bavarian Home Industry Trades and Art Exhibition, His Royal Highness the Prince-Regent of Bavaria, Protector, Nürnberg 1896 **Gold State Medal.**
3) Universal Exhibition for Nourishment, care of health, culinary art, matters of Brewery and Husbandry, Hamburg 1898 **Gold Medal for Progress.**

General Agencies

will be conferred to solvent persons. Liberal conditions.

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Bergschlösschen Brauerei

(Brewery Bergschlösschen)

Wencker & Co., Joint Stock Company

Established 1897. **Dortmund** Established 1897.

recommends its matured

Export Lagerbeers

very strong in extracts,

made of the best Malt and Hops

in

mild (Pilsen) and stout (Munich)

in

casks and bottled.

Speciality:—

F. F. Kaiserbeer.

Each bottle is filled in the Brewery with stripes and labelled.

At Brussels 1898, Member of the Jury.

Besides Brussels, the firm has not exhibited anywhere until now.

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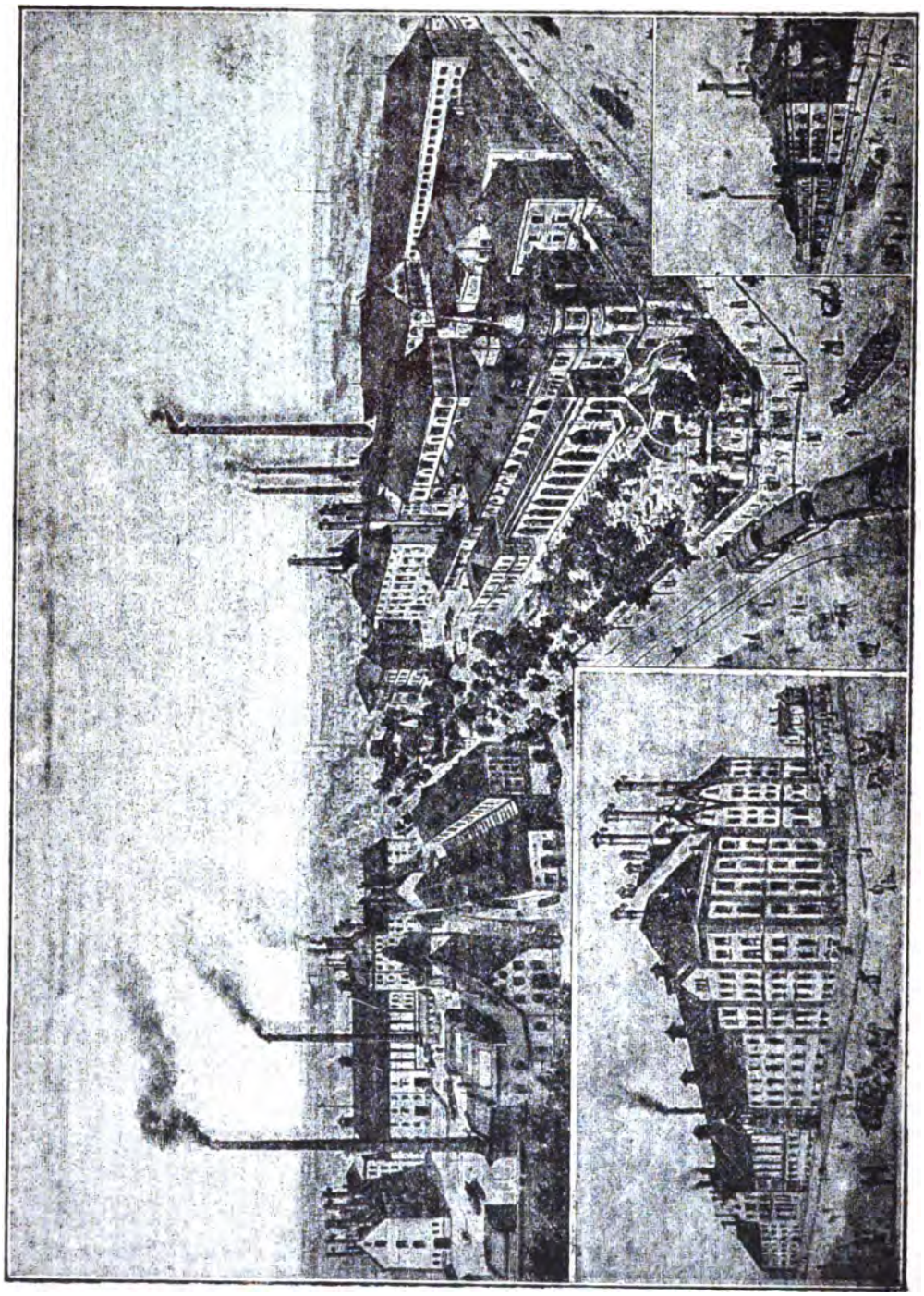

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Aktienbrauerei zum Löwenbräu

(Joint Stock Brewery zum Löwenbräu)

Joint Stock M. 7 632 000.

Munich.

Largest Brewery of Germany.

The Brewery "Zum Löwenbräu" existed already in 1765 on the Löwengrube in Munich; it was acquired by the previous possessor Mr. LUDWIG BREY in 1818, and by him removed to the Nymphenburger Str. at the place where it is still now.

In 1872 the Brewery passed over to the possession of the Joint Stock Company.

The Brewery employs to-day 770 workmen and functionaries. The motory power of the Brewery consists of 6 Steam Engines of together 120) effective horse power, and the required steam is procured by 11 steam-boilers of 850 qm heating-surface.

There are 16 Double Malt-Kilns of 1170 qm basis in the clear to dry the produced malt.

With the five Brewing Works existing, 1220 Hectolitres of Malt can be brought to Brewing pr. day.

To produce the required quantities of cold, the powerful refrigerators with 10 Compressors No. VI Linde's system provide for.

There are produced:—

Dark and light Export-Beer; Bockbier which is very vigorous, and **Märzenbier** highly distinguished by the delicacy of its taste.

The sales amounted to in the year:—

1873/74	196 764 Hectolitres	1889 90	501 777 Hectolitres
1879/80	204 808 „	1894 95	528 254 „
1884/85	236 750 „	1897 98	553 659 „

1898/99 594 202 Hectolitres.

At all Exhibitions, the Brewery until now sent its productions, the highest distinctions were awarded, thus at the

Bavarian Trade and Industrial Exhibition, Nürnberg 1882	Gold Medal.
Brewer's Exhibition, Hanover 1884	First Prize.
World's Exhibition, Antwerp 1885	Diploma of Honour (Highest Distinction).
International Exhibition for objects of nourishment, Cologne 1889 .	Diploma of Honour with Gold Star.
International Exhibition for the red Cross, Hygiene, Leipzig 1892 .	Diploma of Honour with Gold Medal.
World's Columbian Exposition, Chicago 1893	Medal for specific merit.
Bavarian Industrial, Trades and Art Exhibition, Nürnberg 1896 . .	Gold Medal for eminent ability and excellent Beers.

Representatives

in Paris and for France:— Mr. **Robert Müller,** 35/37 Boulevard Bonne Nouvelle and Boulevard Montmartre 6 and 8, old Café Madrid.

for Belgium:— Mr. **G. Becker-Berger,** Bruxelles, Trois Suisses, Rue des Princes 10.

United States of North America:— Mr. **A. H. Moyer,** Postkeller, Hoboken, for Beer in barrels and bottled Beer. Messrs. **Julius Wile, Brother & Co.,** New York, 148 Duane Str. for the bottled Beer filled in the Brewery.

for the transmarine Export for the bottled Beer filled in the Brewery:— Messrs. **Ebert & Weisxflog,** Hamburg, Rathausmarkt 4.

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Berliner Weissbier-Brauerei, Actien-Gesellschaft

vormals **Carl Landré.**

Berlin White Beer Brewery, Joint-Stock Company

late **Charles Landré.**

Berlin, N. 37, Strassburger Str. 6—8.

Established in 1856, this Brewery in 1872 was changed into a Joint-Stock-Company with a capital of 1 650 000 Mark.

From modest beginnings, the business has thus developed, that in the last year the sale of **Berlin White Beer** amounted to **90 500 Tuns = 113 000 Hectolitres** in round numbers.

While in former times the **Berlin White Beer** was exclusively drunk in Berlin and its next environs, it has, in the last years found great favour in the most remote spheres of the German Empire.

Especially in the hot Summer months the **Berlin White Beer** is on account of its strong contents of carbonic acid a refreshing drink much in demand. The **Berlin White Beer** is a production of best malt and hops without any surrogate.

The shipment is done in barrels ready to be bottled to all Stations of the

Territory subject to the North German Brewing Tax.

As the Bottling must be done within 24 hours after the shipment from the Brewery in order to obtain a normal development of the beer in the bottle, it will not be shipped in barrels beyond the Custom's frontier.

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Brauerei zum Storchen

Actien-Gesellschaft

incorporated 1882.

Speyer a. Rhein.

with a capital stock of Mk. **1000000.**— Capital stock 1899 Mk. **2300000.**—

sold: 1882 37000 Hectol.

sold: 1899 154700 Hectol.

Highest capacity. Large malt house.

15 Ice cars.

Choicest Bavarian and pale Export Beers.

Only the best barley and hops used.

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Brauhaus Nürnberg.

Under the above firm a Joint Stock Company was formed on the 27th of April 1889 which at first has taken over the Brewery of **J. Liebel,** then hat of **Joh. Bernreuther** and on the 20th of April 1897 that of **Konr. Denk.**

Since the formation of the Company it is managed by the previous proprietor of the **J. Liebel Brewery,** Mr. **George Liebel, Nürnberg.**

The sale of Beer amounted in 1898/99 165613 Hectolitres and the figures at the taking over of the single concerns by the Company have been exceeded by 51248 Hectolitres, a proof of the increasing favor, our production enjoys.

The above mentioned three Breweries are concentrated in the new Buildings, which were opened in Summer 1899 in Schiller Street.

By means of the large dimensions of the plants put up, with steam engines (420 H. P.) and appliance of Electricity where possible, the mighty two double Sudhouses, the extensive caves for fermenting and storage provided exclusively with artificial refrigerators, &c., the capacity of the **Brauhaus Nürnberg** has now risen to 300000 Hectolitres and above annually and in consequence of its plants, fitted out with the latest improvements of modern technics, it is able to justify all demands in regard to the quality of the Beer or in any other way.

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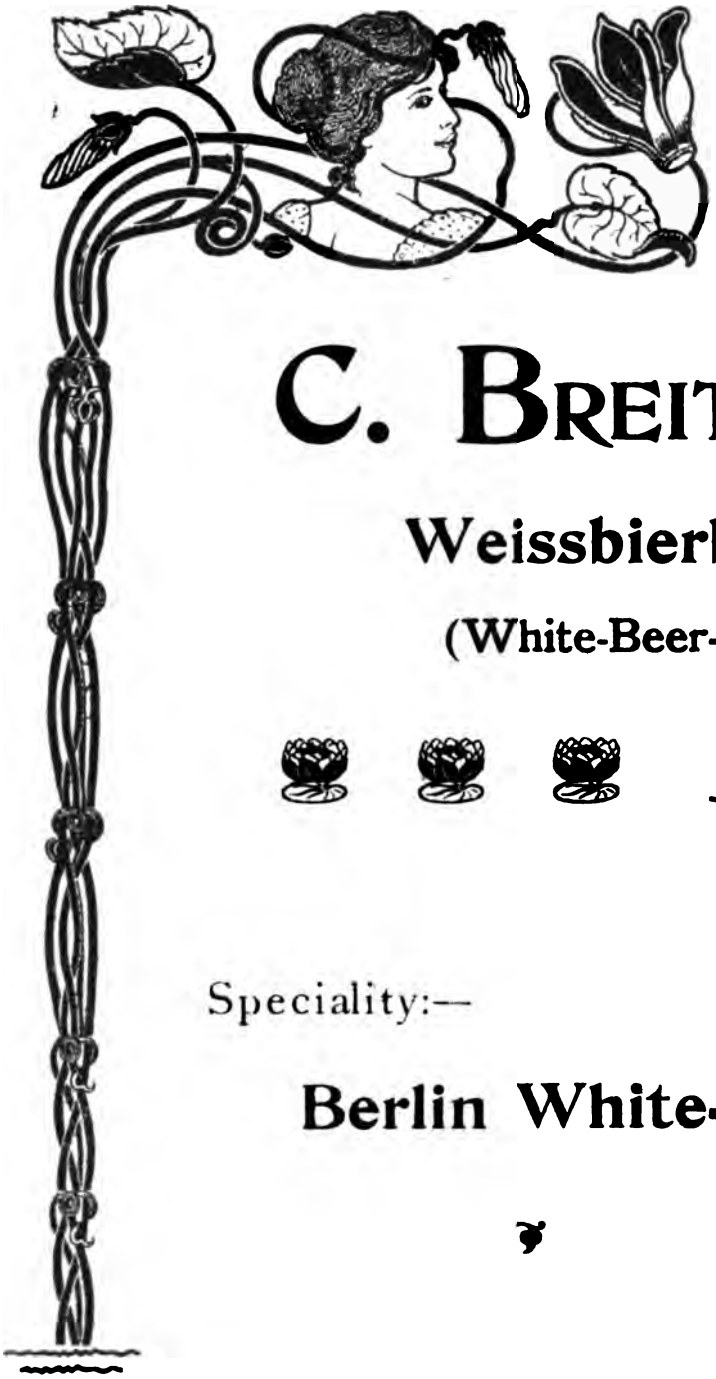

C. BREITHAUPT

Weissbierbrauerei

(White-Beer-Brewery).

Berlin.

Speciality:—

Berlin White-Beer.

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Bürgerliches Brauhaus München.

Munich Bürger-Bräu.

Established 1654. Established 1654.

Joint Stock Company since 1880.

Second largest Brewery on shares of Munich.

Director since 1880:— **G. Proebst.**

Annual production about 250 000 Hecto.

Areal of the Brewery:— ca. 42 000 □m. ✻ Number of Employees: -- 300.

Forwarding in Casks throughout Europe with 85 ice-waggons.

Export in bottles (Beer pasteurizised and packed in boxes) to all parts of the world.

Products:— **Export-Beer.**

The highest Prizes awarded at 18 exhibitions.

The **Munich Bürger-Bräu Beer** is to be had in France and **Paris** in numerous establishments, as:—

Café Riche, 16 Boulevard des Italiens, **Paris.**

Grande Taverne Coq d'or, 149 Rue Montmartre, **Paris.**

Depots and Agencies

at all the principal towns of the continent.

Sole Agent for France:—

H. Engländer, Paris, 17 Rue Ambroise Thomas.

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Dortmunder Actien Brauerei,

(Dortmund Brewery, Joint Stock Company)

Dortmund, (Westphalia).

Established 1872. **Established 1872.**

It possesses extensive plants and malt houses provided with the latest improvements.

About 150 000 Hectolitres of beer are forwarded; the chief markets being:

Northern Germany (Westphalia, Rhenish Prussia, Hanover), Holland, Belgium and Northern France (Lille).

The Brewery has large cellars capable of storing 60 000 Hectolitres of beer, 2 Sud-houses, one of them built in 1899 with the latest improvements, steam coppers &c., moreover a new machine house with 3 steam engines (500 H P), ice machines and plants for refrigerating the cellars, and plants for electric lighting with a special steam engine.

Besides 30 clerks, there are employed about 100 Workmen, Brewers, Malsters, Machinists, and Cartmen and about 60 Agents.

The following Beers are brewed:

- **1 light Dortmund Beer**
- **1 gold coloured Dortmund Beer**
- **1 dark Dortmund Beer**
- **1 light bitter (Dortmunder Actien Bitterbier) a surrogate for Bohemian Pilsen.**

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Ernst Erich zum Kochelbräu

Munich.

Sorts of Beer:—

Mild and stout Exportbeer, Bockbeer, Märzenbeer.

Forwarded in Barrels and Bottles to all countries, especially to **Paris.**

Since 1896 the Export to Paris
has risen from about 4000 Hectolitres to about 8000 Hectolitres pr. year.

Retail Bars

in many Restaurants in Paris and at the Paris Exhibition 1900
at Mr. A. Steinbach's Restaurant, No. 4 Champ de Mars.

Depot and Agent for France throughout:—

The Firm **Petreins & Co., 123 Rue Lafayette, Paris.**

Prizes:— Frankfort o. M. 1894, Paris 1896.

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Erste Culmbacher Actien-Expertbier-Brauerei

First Export-Beer Brewery at Culmbach, Joint Stock Company.

Largest Brewery of the City of Culmbach in Bavaria.

Export in the last year of business:— 206 000 Hectolitres.

Established 1872.

Branch-Establishments at **Dresden, Cologne o/Rh., Frankfort o/M., Wiesbade, Doebeln, Freiberg, Görlitz** and **Grossenhain.**

Depots in all larger cities of **Germany, Russia, Sweden-Norway, Switzerland, Belgium, Netherlands, Austria-Hungary, Egypt** and **oversea places.**

Principal depot for **France** in Paris under the management of Mr. **Jules Prudhon,** 101 Rue du Bois and 43 Rue Martre, **Clichy-Seine-Paris.**

Prizes awarded:— 2 Royal Bavarian large gold State medals 1882 and 1896, Royal Saxon large gold State medal 1894, 2 Diplomas of Honour with gold star, Cologne 1889, Gold Medals: Leipsic 1892, Frankfort o/M. 1894, Cassel 1897, &c. &c.

World's Fair at Chicago:— Large Medal

(highest distinction for highest number of points) in general **only** the **highest** prizes.

Number of Workmen:— 290 men.

The firm furnishes the world renowned:—

Ia. most vigorous dark Beer for Export, ff. light Saloon Table beer (as a Speciality)

Exportbeer "Monopol" (middling dark and middling vigorous).

Telegrams and letters to be directed to **Erste Actienbrauerei Culmbach.**

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Erste Frankfurter Aepfelwein-Kelterei

(First Frankfort Cider Pressing)

Gebrüder Freyeisen

Frankfort o. M.

The good qualities and purity of our **Cider** and **Cider-Champagne** have been proved by their getting so much in vogue in all parts of the world and by the annual increasing sales of our productions. They are consumed as well on board of ships of the Imperial German Navy as they are found at the Officers' mess in German East Africa. We take all responsibility upon ourselves in regard to their keeping in all climates and as a proof we may mention that the German Agricultural Society, to test our productions sent samples to La Plata and Australia and return, which have been found in an excellent state and were awarded by the highest prizes.

But the best proof of our ability is the number of our yearly productions amounting to about 2,500,000 Litres.

Price lists always to be had.

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Josty's

Medicinal- und Gesundheits-Biere

(Medicinal and Sanitary Beer).

Goldperle — Trinkwürze (pasteurisirt) — Eisenmalzextract (pasteurisirt) — Porter

Rauchbier nach Grätzer Art

Goldpearl — Drinkwort (pasteurisized) — Iron malt Extract (pasteurisized) — Porter

Smoked Beer, brewed according to the Graetz process

from the

Brewery of Josty Brothers, Berlin N.

Established 1819. **Bergstr. 23/24.**

Latest Distinctions:—

Berlin 1899 **Gold Medal.**

Magdeburg 1899 **Diploma of Honour and Gold Medal.**

Opinions

of the legal expert for chemistry **Dr. Bischoff, Berlin 1899.**

Josty's Goldperle. This beer is a light, bright excellent Lagerbeer of pleasant pure taste, and as it contains but little alcohol, it is very wholesome for the stomach.

Josty's Trinkwürze. The so-called Trinkwürze is a lightly fermented Maltbeer, highly nourishing, brewed from wort, free from surrogates, at 18—19 degrees, distinguished by a relatively large proportion of unfermented malt and dextrine.

Josty's Eisenmalz-Extract (Iron malt Extract). According to the analysis this is a strong pure Maltbeer, but slightly fermented, containing but little iron. This beer is equal to an original wort of about 17 degrees, and containing much maltose, dextrine and nitrogen, it is of a relatively high nutritive value.

Josty's Porter (pasteurisized according to Gronwald's process) has a very strong taste, contains a plentiful supply of hops and, according to the analysis, is brewed without surrogates and is an excellent substitute for the genuine English Porter.

Josty's Goldperle is a very popular table beer, light, refreshing, not intoxicating, and as regards flavour is not equalled by any similar beer.

Josty's Trinkwürze, Malzextract and Porter are unequalled by any similar preparation as regards contents and nutritive value. Generally everywhere recommended by the medical faculty.

Josty's Rauchbier nach Grätzer Art (brewed according to the Graetz process) is prepared from the best raw materials and in all respects superior to all similar kinds of beer.

Exported direct in bottles and barrels.

Price-lists furnished on application.

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KAISER-BRAUEREI

Beck & Co. * Bremen.

Established 1873. **Established 1873.**

The most extensive Brewing business of the City of Bremen and surroundings, combining with Malthouse and Brewery for the home trade, a Brewery working under control of the Imperial Customs Authorities for Export exclusively; the output is valued at Three Millions of Marks.

A speciality is the light coloured Export Beer, the so called "Pilsener", and of its world renowned brand, the "Key Mark" no less than 6 Millions of Bottles, are shipped annually.

A well equipped laboratory is maintained, and the culture of pure Yeast — no other is used in the Fermenting rooms of both Breweries — is carried on under the supervision of an experienced physiologist.

The absence of Antiseptics of any kind, the keeping of the beer in every climate and its retaining a beautiful brilliancy without any sediment whatever, for at least one year, is guaranteed.

The Jury permitting, sealed Sample Cases of beer shipped to Calcutta in May 1897, and in November 1899, which were returned to Bremen unopened, as shown by Affidavits of Notaries Public in Bremen and Calcutta, will be offered for examination.

First prizes and Gold Medals were obtained at Exhibitions held in:—

Bremen 1874 — Philadelphia 1876 — Calcutta 1883/84
Jamaica 1891 — Chicago 1893.

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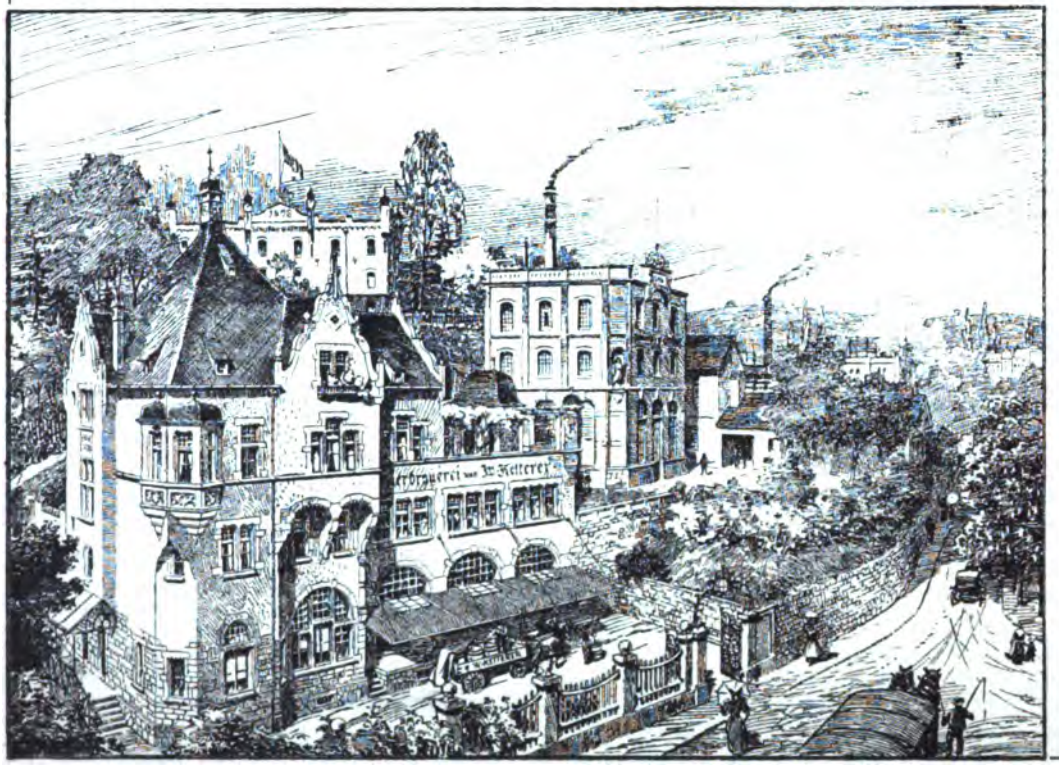
BREWERY
WILH. KETTERER

PFORZHEIM (BADEN).

PROPRIETOR: **WILHELM KETTERER.**



Established 1888
when **2800 Hectolitres**
were sold.

Sale in 1899:—
28700 Hectolitres.

Light Exportbeer.
Dark Lagerbeer.

Highest Prizes awarded.

Speciality:—
Light
Ketterer-Beer.

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Prizes awarded:—
World's Exhibition
Brussels 1888.
Chicago 1893.
Antwerp 1894.

State Medals:—
Nuremberg 1896
Grand State Medal.
Leipzig 1897
14 Medals.

Mönchshof

Export-Brauerei Actiengesellschaft Kulmbach in Bayern.

(Export Brewery, Joint Stock Company, Kulmbach, Bavaria).

Share Capital M. 1 200 000.—.
Reserve M. 600 000.—. — Capacity 200 000 Hectolitres.

Own Railway track connected with the Royal Bavarian State Railways.

Export of stout and mild Kulmbach Beer

in our own Ice Cars.

Deposits in all larger cities of Germany.

Agencies in all countries will be established, for information please address the Brewery direct.

Correspondence in English and French.

Beer:—

Absolutely wholesome, refreshing and invigorating.

Letters to be directed:—
Mönchshof-Kulmbach.
Bavaria.

Telegraph Dispatch:—
Mönchshof-Kulmbach.
Bavaria.

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Exportbierbrauerei Reichelbräu

(Export-Beer-Brewery.)

Actien-Gesellschaft (Joint-Stock-Company)

Kulmbach (Bavaria).

Established 1846.

Joint Stock Company since 1894. Joint Stocks: Mk. **3,750,000.**

Gold State Medal, National Exhibition Nürnberg 1896 for Beers boiled especially strong only intended for the Export, dark and light prime quality and for great capability.

At all Exhibitions, we sent our Beers, only the highest Honours were awarded.

The productions of the firm **exclusively intended for Export** and prepared of none but the very best raw materials are:

The strongest Export Beer dark prime puality.
F. F. Goldlight Saloon-Beer choicest quality.
F. F. Light brown Export-Beer „ „

All these productions will keep for a long time, are of great brilliancy and contain a large amount of carbonic acid.

The high favour these Beers enjoy are justified by the following figures:—

Year	Hectolitres	Year	Hectolitres	Year	Hectolitres
1880/81	19 460	1887/88	49 620	1894/95	113 500
1881/82	27 240	1888/89	53 050	1895/96	116 300
1882/83	27 480	1889/90	67 560	1896/97	118 870
1883/84	30 170	1890/91	79 880	1897/98	121 370
1884/85	39 580	1891/92	86 470	1898/99	124 930
1885/86	44 880	1892/93	98 750	1899/1900	135 000
1886/87	45 660	1893/94	106 560		

Reichelbräu is exported to all larger places of Germany, moreover to France, Belgium, Holland, England, America, Austria, Switzerland, Sweden and Norway where there are also depots.

The Brewery has its own Railway connection track. The Export is done direct from the cellars in 45 Beer transport Waggons provided with cooling and heating apparatuses.

Agent in Paris:—

Mr. Alphonse Dupays, Brasserie, Restaurant, 17 Rue du Pont-Neuf.

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Kulmbacher Rizzibräu

Aktiengesellschaft (Joint-Stock-Company).

Gold Medals
have been awarded
at the
following Exhibitions:
1883 at Danzig
1890 at Würzburg
1892 at Berlin
1893 at Magdeburg

Schutzmarke.

Gold medals
have been awarded
at the
following Exhibitions:
1896 at Nürnberg
1897 at Leipzig.
Highest Distinctions:–
1899 at Breslau and
at Rheidt.

The Brewery **Kulmbacher Rizzibräu,** Actiengesellschaft at **Kulmbach,** Bavaria, produces a beer of an excellent quality, highly recommended by medical authorities and of which analysis of eminent chemists are at disposal.

"Kulmbacher Rizzibräu" was established by the previous possessors in 1848, enlarged 1871, and was transferred to the Joint-Stock-Company in 1886.

Annual production 100 000 Hectolitres.

Export of Beer at the Establishment 1886:— 16 041 Hectolitres
do. in the fiscal year 1898/99:— 87 288 do.

Forwarding in our own waggons. Ice and Cooling apparatuses, system Linde, 4 Steam-engines, 250 HP., with 5 Compressors, 5 Steam-boilers, Plants for Electric lighting (Accumulators).

New Plants near the Railway station with Track.

Address for Letters and Telegrams:— "Rizzibräu Kulmbach".

Alt-Pilsenetzer Bräuhaus, at Pilsenetz near Pilsen.

By purchase transferred to the possession of the Rizzi Brewery at Kulmbach in the beginning of 1897.

The highest Distinctions **awarded:**—
Diploma of honour, **Vienna 1890,**
Gold Medal and Prize of Honour, **Remscheid 1898,**
Gold Medal of Progress and Prize of Honour, **Hamburg 1898.**

Annual production:

800 000 Hectolitres. Export of Beer:— Fiscal year 1898/99 71 681 Hectolitres.

Telegram-Address for Pilsenetz:— Bräuhaus Pilsenetz.

Store-house, Central-Office and cellars:— **Vienna XIX,** Heiligenstädter Str. 67.

Joint-Stock of the Company "Kulmbacher Rizzibräu" since acquisition of the Alt-Pilsenetzer Bräuhaus at Pilsenetz $3^1/_2$ **Millions Mark.**

Total produce: —180 000 Hectolitres. Both Breweries are prepared for

250 000 Hectolitres of Beer.

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By special appointment purveyor to His Imperial Majesty the German Emperor.

By special appointment purveyor to His Imperial Majesty the Emperor of Austria.

Highest awards, wherever exhibited.

Our finest marks are sold all the World over.

Our bottled beer keeps in all climates.

Brewing establishment at:—

Munich, Bayerstrasse 32.

General Depots at:—

Paris:— **J. Prudhon,** 101 rue du bois 101, Clichy. **Berlin:**— Friedrichstrasse. **Hamburg:** -- **Paul Ed. Nölting & Co. Vienna:**— XIX. Heiligenstädterstrasse 6. **London:**-- Royal mint street 8. **New-York:**— Greenwichstreet 538/40. **Chicago:**— Randolphstreet 186. **Rom:**— Corso 393/394. **Naples:**— **Gust. Stern,** Galleria Umberto I.

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30 high and highest Prizes.

Berlin, London, Rio de Janeiro, &c. &c.

Joh. Georg Rackles,

Purveyor to the Court.

Frankfort o. M.

Cider Pressing and Export-trade.

Cider is one of the best hygienical drinks.

The still and Sparkling Ciders of the firm in consequence of their high quality are especially adapted for the Export to all oversee countries and the export to the tropical regions is constantly increasing.

The **„Deutsche Landwirtschafts-Gesellschaft“** (German Agricultural Association) (Protector His Majesty the German Emperor), that has repeatedly honoured 4 times with the "**First Prize**" the Ciders of the firm JOH. GEORG RACKLES, after they had been sent for a trial to Australia and back — writes in its reports:—

"Prominent among the Ciders are those of the firm of JOH. GEORG RACKLES".

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Gabriel Sedlmayr

Brauerei zum Spaten, Munich

Proprietors:— **Johann, Carl and Anton Sedlmayr.**

Annual Production: 500 000 Hectolitres.

Exhibited: Brown and Pale Lagerbeer.

Awards:—

Paris:— Universal Exhibition 1867
Gold Medal (the only Gold Medal given to Germany).

Nuremberg:— Bavarian Exhibition of Industry Trade and Works of Art 1882
Government's Gold Medal.

Amsterdam:— International Colonial and Exportation Exhibition 1883
Diploma of Honour (highest award).

London:— The German Exhibition 1891
Diploma of Honour (highest award).

Nuremberg:— Bavarian Exhibition of Industry, Trade and Works of Art 1896
Government's Gold Medal.

Representative for France:

F. Pousset, R. Cadro Succr, Paris, 10 Rue Say.

Restaurant in the Exhibition:—

Restaurant No. 14. Hard by the Porte Desaix-Avenue de Suffren.

The only beer-restaurant in the German Section.

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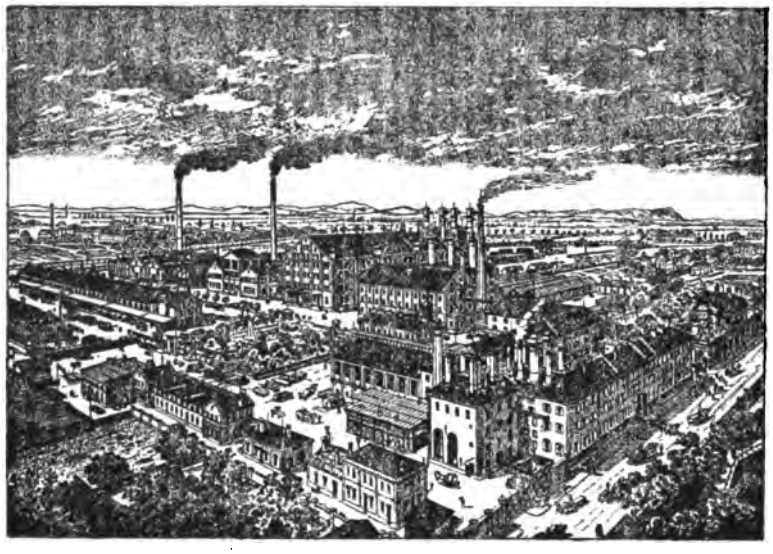

Jos. Sedlmayr,

Franziskanerkeller-Brewery

(Leistbräu) Munich.

Proprietor:— **Gabriel Sedlmayr.**

Production:— 375000 Hectolitres of Beer.

Sorts produced:— Lager-, Märzen-, Pale Lager- and Bockbeer.

Sale and Export:— About 40% of the total production is exported and shipped in barrels as also in bottles, the rest is consumed in Munich. Beer in casks with the exception of that forwarded to Northern and Southern Germany — is especially sent to France, Switzerland, Belgium, the Netherlands, England and Austria. Bottled Beer to all over-sea countries. The beer is forwarded in 93 Railway-Cars belonging to the Firm.

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For **France:**— Mr. **M. Ducastaing,** 31 Boulevard Bonne Nouvelle, **Paris;**
For **England:**— Messrs. **Andre, Stahl & Co.,** 47 Mortimer Street, **London;**
For **the over-see countries:**— Mr. **Max Seeburg, Hamburg.**
Besides these, there are Agents in nearly all the cities of the Continent.

General hints: The premises are put up according to the latest requirements and in this regard the firm occupies a prominent position among the Munich Breweries. It covers an area of more than 8 Hectares, and the following buildings serving for Brewing purposes:— The malting houses covering an area of 10000 square metres of malt floor in all, 11 double malt kilns producing nearly all the malt required for the Brewery; the 3 Sudhouses with 5 pans, the fermentation cellars for about 13000 Hectolitres and the Lagerbeer cellars for about 130000 Hectolitres of Beer, the steam engines with a total of 800 horsepower, and the 6 refrigerators according to Linde's System to cool all the cellars and for making Ice. Moreover the electric light plants with 4 large Dynamos, and a coopershop, machineshop, joiner's, saddler's, waggonmaker's shops and the extensive stables for 50 draught horses and 24 draught oxen.

Number of men employed:— 450 men are permanently employed.

Prizes:— At all Exhibitions at which the firm's beers were shown, the highest Prizes were awarded to it.

Bars in Paris: — Franziskaner Leistbräu Beer is retailed in Paris, especially at:—
"Taverne du Gymnase", 31 Boulevard Bonne Nouvelle;
"Café Veron", 13 Boulevard Montmartre,
"Taverne Olympia"
and besides in divers other saloons.

Exhibition-Bar:— **Brasserie Restaurant,** Ducastaing Champ de Mars.

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Trade-Mark.

Freiherrlich

von

Tucher'sche Brauerei

Barons von Tucher's Brewery

Joint Stock Company.

Nürnberg.

Late Royal Bavarian Brewery.

Established 1672.

Gold Medals:—

Nürnberg 1882 — Amsterdam 1883 — Hannover 1893 — Chicago 1893 — Teplitz 1895 — Nürnberg 1896 — Leipzig 1897.

Brown and **light Beers forwarded** to all countries of Europe, America, Africa, Asia, &c. Depots in **Paris** and all important provincial towns of France.

General Agents for France:—

H. Englaender, Paris "17 rue Ambroise Thomas"

Special Retail Bars at Paris:—

Brasserie de la Halle aux bières, "56 rue des petites écuries", Brasserie Ruffin "7 rue Drouot", &c. &c.

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Wilhelmshavener Aktien-Brauerei.

Wilhelmshaven Joint Stock Brewery.

The **Wilhelmshaven Joint Stock Brewery** at **Wilhelmshaven** recommends to **Importers** its

pasteurisized Export Beer.

The Brewery is Purveyor to the Imperial Navy and to the Staff of Command, keeps up storehouses in

Kiautschou, Tsingtau, Cameroon, &c.

and warrants its production to keep well for two years.

The "Wilhelmshavener Export-Bier" distinguishes itself by a pure, mild taste and is very digestible.

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